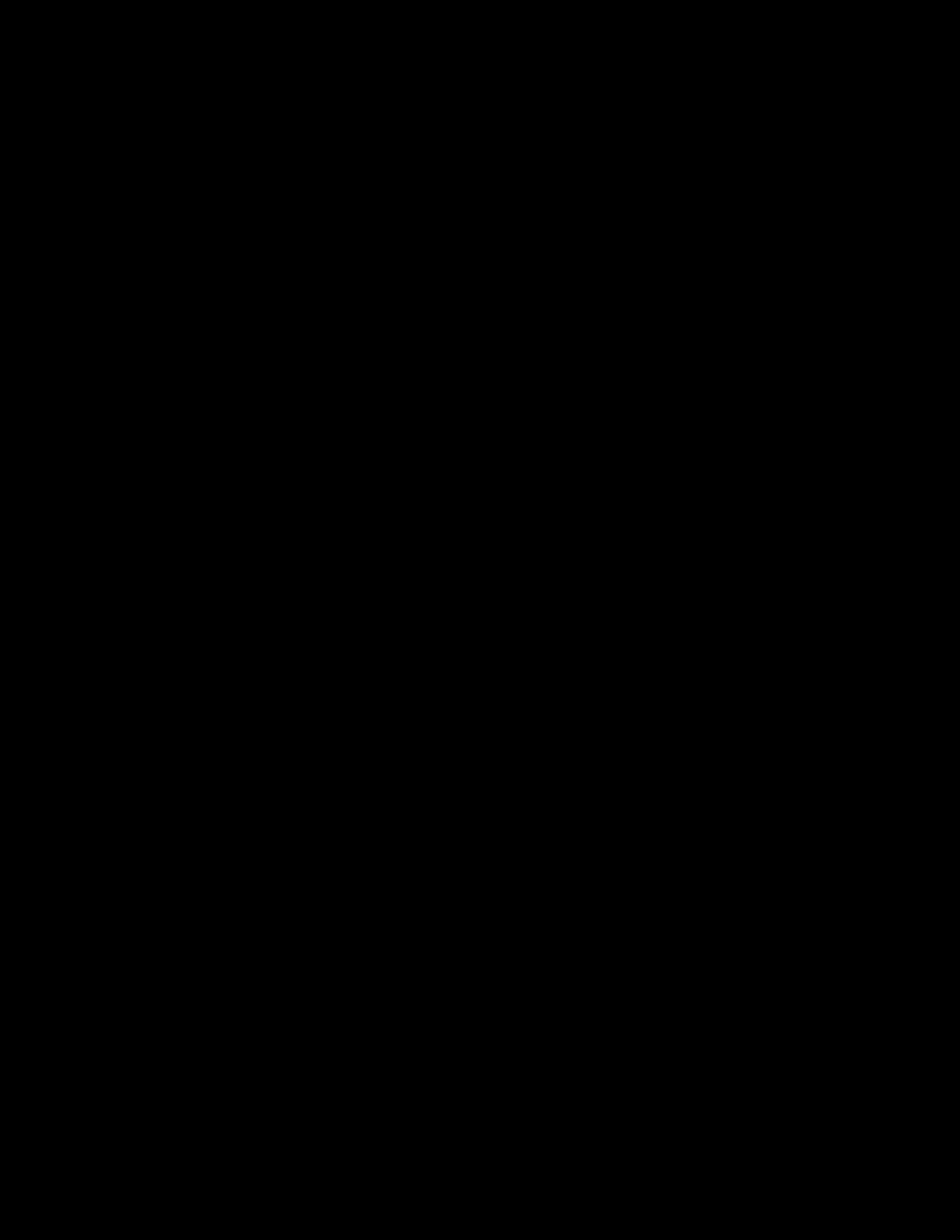

BERTAZZONI PROFESSIONAL SERIES
BERTAZZONI DESIGN SERIES
BERTAZZONI MASTER SERIES
BERTAZZONI HERITAGE SERIES

USA & CANADA





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Introduce your home to the authentic delights of Bertazzoni cooking. These machines from the heart of Italy give you the assurance of fine engineering and the smile of real style.

Whether your kitchen is compact or spacious, contemporary or traditional, Bertazzoni has the cooking machines to suit. Mighty 48-inch ranges, beautiful built-in ovens, clever cooktops and high-performance ventilation hoods come with thoughtful options, accessories and enchanting color choices.

Bertazzoni cooking machines are also designed for the new energy-conscious age with excellent fuel efficiency and proper respect for the environment.

Equipped with the latest gas, electric, induction and control technologies, a Bertazzoni becomes your versatile and reliable kitchen friend, built with the fullest appreciation of food and its importance in your life.



THE ITALIAN WAY

FAMILY CHARACTER
LAND OF RICHES

Family character

There's something very special about these Bertazzoni cooking machines. Their vivid personality, contemporary technology and distinctive design are deeply rooted in a strong and uniquely Italian family tradition that understands equally good engineering and good food.

Bertazzoni is today a byword for style and excellence, selling its products all over the world. The family company is presided over by the fifth and sixth generations – an unbroken line that stretches back to the 19th century and an Italian town called Guastalla near Parma. This is where Francesco Bertazzoni, maker of precision weighing machines for the cheese industry, noticed a new type of wood-burning stove being used for heating railcars on the newly opened railroad from Germany.

Francesco saw the potential of using these stoves in houses, and he and his son Antonio began to make their own version. These were originally only intended for local use, but they worked so well and proved so popular that they were soon being sent all over Italy.

Out into the world

To meet demand, in 1909 the family established a factory close to the Guastalla railroad station. They expanded again in the 1920's as their wood burning stove cookers, sold under the La Germania brand, won awards of excellence as their popularity increased. Napoleone, Francesco's grandson, introduced new mass production techniques he learned while working for Fiat in Turin. In the inter-war years, stove production at the factory soared to 80,000 units.

Surviving the upheavals of the 1930's and 40's, a new revolution in the affairs of the company came about in the 1950's when it began to make its first gas stoves. The clean, instant energy transformed the appeal of the cookers, and the prospects of the company. In 1960's the first exports began. Bertazzoni prospered.

By the turn of the century, the company's cooking appliances were being sold in more than 60 countries around the world. In 2005 the Bertazzoni brand was first introduced in the USA and Canada. New international alliances were forged as the growing network of distributors, dealers and other specialist agents helped move the brand forward and open up new markets.

Right: Antonio Bertazzoni, son of founder Francesco, expanded the business at the turn of the last century.

A sturdily built wood-burning stove from the early 20th century has all the Bertazzoni hallmarks of good design and engineering.



Bertazzoni never forgets that its roots are in the traditions of the Italian family.

The new age

Production in Bertazzoni's large modern manufacturing facility in Guastalla has practically quadrupled since 1998. Now the size of the plant is being increased considerably to boost capacity and add new products.

New vigor and ideas are being embraced in innovative market strategies as the next Bertazzoni generation adds its weight to the international sales and brand management of the company.

For all its modernization and global marketing, Bertazzoni never forgets that its roots are in the traditions of the Italian family, and the culture and style of their country. And that the company remains a specialist in the very personal art of cooking.

Paolo Bertazzoni, who has led the family company's growth worldwide, is involved in the fine detail of production at the company's modern plant in Guastalla.



Land of riches

Bertazzoni’s home is Guastalla, near Parma in the region of Emilia-Romagna. This is the Po Valley, the great fertile plain at the heart of Italian agriculture once known as ‘the bread basket of the Roman Empire’. From here comes the food that gives Italian cooking its distinctive and delectable qualities so famed around the world.

The fabulously rich soil generates superb grains and grasslands, orchards and vegetables – wheat for pasta, corn for polenta, rice for risottos, peaches, pears, cherries, quince and of course deep red flavorful tomatoes.

From this land comes great butter and cheese, pork, beef, veal, poultry and game, with fish from the Mediterranean and porcini, nuts and truffles from the foothills of the Apennines.

With traditional skills, these riches are turned into classics such as Parmigiano Reggiano (Parmesan cheese), prosciutto di Parma (Parma ham) mortadella and other piquant cured meats and salamis. The region’s vineyards produce Lambrusco, Sangiovese – and Trebbiano, which is also carefully aged into the renowned balsamico di Modena (balsamic vinegar).

Cooking is living

Mealtime in Emilia-Romagna becomes the essential convivial occasion, the foil for conversation and appreciation. Orchestrating the delicious array of the region’s produce creates living rituals and traditions, ever reinterpreted to contemporary life.

The meal starts with antipasto, which may feature anything from vegetables with prosciutto or other cured meats to fruit such as pears with Parmesan and balsamic vinegar. Other popular appetisers are bruschetta, fried bread with salami, and caprese (fresh buffalo mozzarella with cherry tomatoes and basil).

The first course (primi) is usually pasta. Cooks of the region are masters of fresh flat pasta, cut into strips to make tagliatelle, left whole to make lasagne or stuffed to make classics such as tortellini, ravioli, cappelletti and a host of other shapes and flavors. They are accompanied by any amount of ragus, from perfumed meat to the many vegetable traditional creations. Alternatively there is the risotto, made with special short-grained rice with almost every flavor.

Right: The bountiful land of Emilia-Romagna has been producing food and wine for many thousands of years.

Parmigiano Reggiano, world-famous classic cheese of the region.



The region is famous for its flat and filled pasta, cooked and finished to perfection with delicate and flavorful sauces and dressings.



The main course (secondi) is based on the region's meats – veal, beef, pork, poultry and game – cooked in many sauces, full of great taste. Seafood appears frequently and fish are served in soups and casseroles or with fragrant Italian oil, garlic and parsley.

The finale consists of fruit, especially home-grown peaches, cherries, and pears, as well as nuts, cakes, gelato and desserts. The wines drunk with this delicious fare are a slightly bubbly Lambrusco from Emilia, or the red Sangiovese and dry white Trebbiano from Romagna.

For further information on the food and cooking of Emilia-Romagna, visit bertazzoni.com/cook-italian

The right machines

In Emilia-Romagna, precision engineering is also in the blood. This is the place where track-winning motorbikes are created, and famous Italian Formula One racers and high-performance roadsters in red and yellow are turned from dream into reality.

This too is the place where clever farm machines for working the productive land are designed and produced. And of course where Bertazzoni machines for cooking the wonderful produce are designed, engineered, manufactured and exported all over the world – along with the food of Emilia-Romagna itself and the essential arts of Italian cooking.

Nowhere else on earth is there a more natural home for producing cooking machines. The home of Bertazzoni.

Markets abound with characteristic produce, from red ripe tomatoes to the finest fresh green beans.





COOKING WITH A BERTAZZONI

GAS OVENS
ELECTRIC OVENS
INTELLIGENT CONTROL
MICROWAVES
GAS WORKTOPS
SEGMENTED COOKTOPS
INDUCTION COOKTOPS
VENTILATION HOODS

Engineered for the art of cooking

A Bertazzoni range from Italy respects and celebrates the art of cooking. Sympathetic engineering is composed into the definitive cooking machine designed with brilliant qualities and features that set it apart. With its high-end fit and finish, it is specified and precision engineered for exceptional reliability and durability.



Shown here, a Bertazzoni Professional Series all-gas 36 range, in Arancio hand-finished paintwork.

The convection system gives a balanced air flow for even heat distribution for single and multi-level roasting and baking.

Gas ovens

Bertazzoni ranges feature precision gas ovens which are excellent at sealing and retaining moisture in food.

For convection cooking, the fan gives a balanced air-flow which ensures even heat distribution for single and multi-level roasting and baking, without flavor crossover. It also allows you to lower the temperature setting, reducing weight loss in the food and preserving nutrients.

For traditional cooking, such as baking and recipes that require conventional heat, the oven operates without the convection fan. For broiling, the full-width infrared gas grill gives powerful searing and broiling over a large surface area. Electric ignition operates both oven and grill.

Ovens have a large capacity and five rack positions. Telescopic glides help make to loading and unloading shelves easy.

Oven doors have triple-glass insulation for minimum heat loss. New materials are also used to insulate the cavity for greater energy efficiency. Two internal lights give ample illumination at each of the levels.

Cleaning is easy with the removable full-screen inner glass oven window. Ample storage is provided as standard below the oven.

Soft-motion oven doors are specially designed for easy opening and smooth closing, making one-handed operation easier and giving a safer operation.





Electric ovens

Bertazzoni ranges are now also available with electric ovens, in manual clean and self-clean versions. Oven functions are operated electronically, giving precise control between 100°F (38°C) and 500°F (260°C). The self-clean models include a setting for the cleaning cycle which operates at 850°F (455°C).

For convection cooking, the balanced air-flow provided by the heating element around the fan ensures even heat distribution for single and multi-level roasting and baking, without flavor crossover. It allows you to the lower the temperature setting, reducing weight loss and preserving nutrients.

For traditional cooking, such as baking and recipes that require conventional heat, the oven operates without the convection fan. There are nine cooking functions in all, including non-convection baking, convection and turbo, combined convection and broiler, and low-temperature proofing and warming modes.

Ovens have a large capacity and five rack positions. Telescopic glides help make shelves easy to load and unload. Oven doors have quadruple-glass insulation. New, thicker materials insulate the oven cavity to improve efficiency.

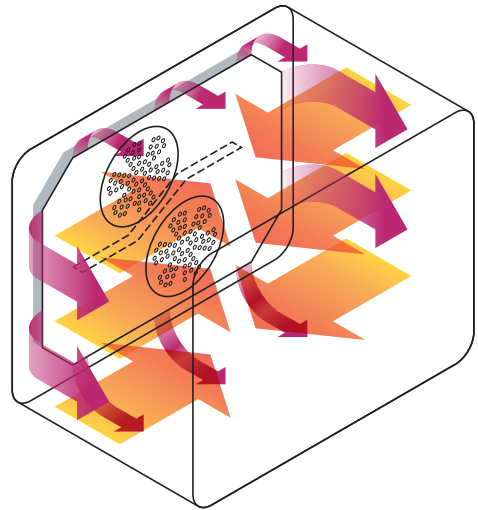
Self-clean models have a special lining that helps reduce all grease, fat and other deposits to a residue dust when the cleaning cycle is operated. The dust is easily removed and the lining is then wiped clean with a damp cloth.

Built-in ovens

In the Bertazzoni built-in electric ovens, heat is provided by four elements – a ring around each fan, a top and a bottom element. Cooking temperatures are constantly monitored and managed between 105° F (40°C) and 500°F (260°C). The infrared grill gives powerful searing and grilling over a large surface area.

For convection cooking, the ovens have the Bertazzoni dual-diagonal convection system providing a balanced airflow and therefore even heat distribution throughout the oven cavity. This prevents hot spots and heat shadows in the the oven cavity. It allows you to reduce the heating temperature, saving on electricity. Food stays moister and healthier, and grease particles do not carbonize.

By positioning the fans on the diagonal each can be larger and thus impel a greater volume of air. Baffles and subsidiary vents provide additional air flows to the cavity extremities that would otherwise not be properly reached by the heat. The reduced spin speed of the fans means less turbulence in the cavity.



The Bertazzoni design ensures a balanced airflow and therefore even heat distribution throughout the oven cavity.

The Bertazzoni dual-diagonal convection system achieves perfectly directed air flows in precise balance. So when using the oven for more than one dish, the different levels cook much more evenly than in a traditional convection oven.

For traditional cooking, such as baking and recipes that require conventional heat, the oven operates with the top and bottom heating elements only. The ovens have a large capacity with seven numbered shelf positions. The bottom shelf is designed with a lowered rack to maximise space. Telescopic glides help make loading and unloading shelves easy.

Oven doors have quadruple-glass insulation. New, advanced materials are used to insulate the oven cavity and improve energy efficiency. The high-quality inner frame trims are in stainless steel.

A special lining allows the oven to self-clean reducing all grease, fat and other deposits to a residue dust when the 850°F (455°C) cleaning cycle is operated. The dust is easily removed and the lining is then wiped clean with a damp cloth.

Intelligent control

Built-in electric ovens have programmable micro-processor controlled cooking functions, with assisted cooking modes created by Italian chef consultant Roberto Carcangiu.

The settings memory lets you also manage and build up your own bank of cooking methods. The touch-control interface is intuitive and very simple to use. Alternatively, the oven can be operated entirely manually if desired.

Direct digital control and immediate feedback of the oven functions gives you much greater precision and flexibility than manual controls. It saves energy, reduces loss of weight during cooking, and retains the nutrients in foods better. The result: healthier cooking for better food.

The top-end XT models feature the highly flexible and cook-friendly Bertazzoni Assistant, which turns the oven into the perfect partner to your cooking skills. The Bertazzoni Assistant has been designed so that you, the cook, remain in control. There are no pre-loaded recipes or restrictions on styles of cooking. The system is based on food categories and desired results.



BERTAZZONI ASSISTANT

MANAGE

To use the Assistant, you decide on the main ingredient and the size/weight. You also select the type of cooking, including slow cooking, and the desired finish. At this point the Assistant takes over responsibility and sets a precise sequence of cooking functions, temperature and time to produce the perfect result.

SAVE

Once the cooking of the particular dish has been completed, you can save it to the oven's memory for future automatic use.

RETRIEVE

The retrieve function allows you to repeat automatically the cooking method of any dish you have previously saved.



Combi Microwave

With its family-sized capacity, the combined multi-function electric and microwave oven has convection, regular or broiler heating modes with a microwave boost function to reduce cooking times significantly compared with a conventional oven. In microwave mode it has five power levels.

Controls include pre-set cooking, cooking timer and sensors for reheat, defrost and cook. The oven can also be used for conventional electric cooking if required and includes a full-width electric broiler.

Microwaves

There is a choice of Bertazzoni microwave ovens to suit any installation or preference. There is a regular microwave-only oven, and an over-the-range ventilation model.

Regular microwave

This has a 2 cubic-foot, family-sized capacity. There are 10 power levels with controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook.

Over the range microwave

The over-the-range ventilation microwave is located above the cooktop or range, saving countertop space and acting as a ventilation hood as well. It has 11 power levels and controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook. The smart control display features white digits on a black background. The oven is equipped with a child safety lock.

The Bertazzoni Professional Series combi-microwave with warming drawer below a 24-inch XV oven.

The gas cooktop design is precisely calibrated to deliver best-in-class heat-up times.

Gas worktops

Bertazzoni ranges, range tops and built-in cooktops feature high-efficiency worktops specifically engineered with gas burners in the different sizes, giving your cooking the full versatility and accuracy you need. Bertazzoni's exclusive power burners in brass have independently operated dual burner rings giving anything from a delicate low simmer to full power (less than 750 to 18,000 Btu).

The design of the worktop and the heavy-duty cast iron grates allow pots to be placed closer to the flame, reaching boiling point more quickly and reducing gas consumption during cooking. The gas cooktop design is precisely calibrated to deliver best-in-class heat-up times.

The one-touch, child safety ignition system lets you light and adjust burners with one hand.

The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

Bertazzoni's one-piece worktop molding is best-in-class. With sealed burners, no sharp angles or dirt traps, cleaning is fast and easy. Pots are easily moved across the grates.

Accessories include stainless-steel teppan-yaki griddle plates. Wok and simmer ring adapters in cast iron are standard.

The Bertazzoni power burner has dual rings which are independently operated, so you can use the inner ring, the outer ring, or both together for maximum control and flexibility.





Segmented cooktop

These 36-inch (90cm) cooktops are cleverly designed with triple 12-inch (30cm) segments, which are provided in a choice of six combinations of gas, griddle and induction – going from all gas to all electric. The combinations are factory assembled for ease of installation.

The distinctive gas burners are manufactured solid in brass. The design of the segmented hobs has been developed so that they equally suit a kitchen equipped with Bertazzoni Professional Series or Design Series appliances.

Gas burners/griddle/
induction – one of the six
configurations available in
the Bertazzoni Professional
Series award-winning
segmented cooktop.

Induction cooktops

With induction there is no waste of energy and no stored or residual heat – practically all the energy is used to heat the pan. Also, there is no waiting for elements to heat up; full power is available immediately.

Bertazzoni Design Series advanced induction hobs are available in 36-inch (five zones) and 30-inch (four zones) sizes. They accommodate full-size cookware and allow a wide range of different dishes to be prepared very quickly with minimal energy output.

The induction zones have electronic touch-controls. Residual heat indicators warn if a zone is still hot, even when switched off. Each induction zone has variable low-to-high power, and a pan detection system.

The wear-resistant ceramic glass top and touch control mean that these cooktops are very easy to keep clean.



Ventilation hoods

There are Bertazzoni wall mount, undermount, and insert ventilation hoods with a wide range of power choices and installation methods.

Canopy hoods match the design of Professional Series, Master Series and Heritage Series ranges. They have stainless-steel baffle and aluminum mesh filters. The canopy chimney is height adjustable.

Insert hoods with baffle filters are designed for use with custom canopies or undermounted on wall cabinets. Single or double motors have three settings for high-performance at different extraction levels.

Hoods can be installed for recirculation or ducted extraction to suit the requirements of the particular installation. Halogen lights give bright worktop illumination. Removable filter elements are dishwasher safe.





COLORS OF ITALY

BERTAZZONI PROFESSIONAL SERIES
BERTAZZONI HERITAGE SERIES

STAINLESS
STEELNERO
BLACKBIANCO
PURE WHITEGIALLO
YELLOWARANCIO
ORANGEROSSO
REDVINO
BURGUNDY

Bertazzoni Professional Series

Color is an essential expression of Italian exuberance and artistic elegance. Bertazzoni celebrates these special qualities with a choice of six colors for the Professional Series inspired by the wonderful produce of Emilia-Romagna, heartland of Italian food.

Beautiful

Colors for the Bertazzoni Professional Series serve your design sense and your kitchen decor exactly. The beautiful colors are applied to the oven door, lower access panel and sides of the unit, contrasting elegantly with the stainless-steel worktop, control panel and hood.

Tough

Colors are applied in a fully durable, triple-layer coating on steel using the same special processes developed for the world-beating Italian sports cars famous for their red or yellow paintwork. The finish is acid and temperature resistant to give a long-lasting lustre, bringing a new dimension to the design and style of your kitchen.







Bertazzoni Heritage Series

Food preparation is an expression of love. With these traditional colors for the Heritage Series you can emphasise the distinctiveness of a Bertazzoni range in your kitchen, while celebrating the depth, variety and romance of Italian food culture.

The Bertazzoni Heritage Series fulfills its traditional appeal with bright chrome finishes combined with brushed steel trims. The worktop handle and range knobs are solid metal.

Bertazzoni colors are applied in a fully durable, double layer coating on stainless steel using the latest powder-coating processes. The matt finish is acid and temperature resistant.



BEAUTIFUL MACHINES

BERTAZZONI PROFESSIONAL SERIES
BERTAZZONI DESIGN SERIES
BERTAZZONI MASTER SERIES
BERTAZZONI HERITAGE SERIES



Professional Series

BERTAZZONI PROFESSIONAL SERIES

48-inch double oven gas range
48-inch dual-fuel double oven range, self clean
36-inch gas ranges
36-inch dual-fuel self-clean oven range
30-inch gas ranges
30-inch dual-fuel self-clean oven range
24-inch gas range

Built-in double ovens
Built-in single ovens
Microwave ovens

Built-in segmented cooktops
Built-in cooktops
Built-in range tops

Canopy and insert ventilation

Bertazzoni Professional Series ranges, built-in ovens, cooktops and hoods bring the authentic experience of Italian cooking to the heart of your home.

The built-in ovens have easy-to-use 'intelligent' controls. The line-up includes the award-winning Bertazzoni Professional Series segmented cooktops. Dual-fuel ranges with self-clean ovens give further choice of flexibility and efficiency to your kitchen plan.

Built-in cooktops, range tops and all range worktops are one-piece stainless steel. They have precision engineered brass burners, safe and reliable ignition systems, easy controls, and a powerful, flexible and accurate cooking performance.

Bertazzoni Professional Series are available in a number of widths and capacities to suit the size and layout of your kitchen exactly. Matching equipment includes powerful multi-setting ventilation hoods. The expanded line-up includes a number of refinements, designed and carefully engineered to serve the needs and skills of the serious cook. Classic Italian color options include a vibrant and eye-catching Arancio/Orange.



**BERTAZZONI
PROFESSIONAL SERIES**
48 RANGE, GAS OVENS,
ELECTRIC GRIDDLE
48 RANGE, ELECTRIC OVENS,
SELF-CLEAN, ELECTRIC GRIDDLE

The all-gas range has two gas ovens giving great flexibility to your cooking. The main oven has a balanced air-flow convection fan and gas broiler. The useful auxiliary oven, without fan, has a special low temperature setting. Each cavity is equipped with a convenient telescopic shelf for easier handling of oven cookware.

The dual-fuel model main electric oven is self-clean and has nine functions, from convection, baking and roasting to warming.

The useful auxiliary oven, without fan, has four modes. Quadruple-glass doors minimise heat loss.

Cooktops have six versatile gas burners in brass including a dual-ring power burner with independently controlled flames for high power to delicate simmer. The electric cooktop griddle is in stainless steel.

Matching backsplashes and hoods are also available.

Right: The Bertazzoni Professional Series 48-inch double oven gas range featuring a cooktop with six burners and electric griddle.



Bertazzoni's stainless-steel electric griddle featured here on a 48-inch range.





BERTAZZONI
PROFESSIONAL SERIES
36 RANGES, GAS OVEN
36 RANGE, ELECTRIC SELF-CLEAN OVEN

These classic all-gas ranges have five or six burners in brass with one dual-ring power burner with independently controlled flames for high power to delicate simmer. The gas oven has a balanced air-flow convection fan to provide even heat distribution for single and multi-level roasting and baking. The oven is equipped with a telescopic shelf for easier handling of oven cookware.

The six-burner range is also available with a self-clean electric oven, which has nine functions, from convection, baking and roasting to warming.

The ranges have redesigned backguard and handles. Matching range hood and backsplash are also available.

Right: The smart new handle design for the Bertazzoni Professional Series range ovens.





A useful full-width storage compartment is provided below the oven.

Left: The Bertazzoni Professional Series 30-inch range in Nero finish with design series hood.

**BERTAZZONI
PROFESSIONAL SERIES**
30 RANGE, GAS OVEN
30 RANGE, ELECTRIC SELF-CLEAN OVEN

This convenient size gives great versatility to your kitchen design, and is ideal where a new all-gas range is needed to fit into existing cabinetry. The ranges offer all the same remarkable engineering quality and cooking performance as the larger ranges in the Bertazzoni Professional Series.

A 30-inch model with self-clean electric oven is also available. It has nine cooking functions, from convection, baking and roasting to warming. The oven is equipped with a telescopic shelf for easier handling of oven cookware.

These ranges have four brass burners including one dual-ring power burner with independently controlled flames for high power to delicate simmer. They have redesigned backguard and handles.

**BERTAZZONI
PROFESSIONAL SERIES**
24 RANGE, GAS OVEN

With its efficient gas oven and gas broiler, this model features the full Bertazzoni Professional Series performance and quality in a compact design for the smaller urban kitchen. It has four burners including a dual-ring power burner with independently controlled flames for high power to delicate simmer. A matching 24-inch range hood and backsplash are also available.

INSTALLATION

The Bertazzoni Professional Series ranges can be installed flush with kitchen cabinets. Adjustable feet allow an exact fit with countertop height.

A 4-inch (102 mm) back guard is provided with every unit. Toe kick panels, island and side trims are available in matching colours.

The all-gas gas ranges have useful full-width storage compartments below the ovens for storage of implements, extra oven shelves, cookware, baking trays etc.

**BERTAZZONI
PROFESSIONAL SERIES**
30 SINGLE AND DOUBLE OVENS

Bertazzoni Professional Series built-in ovens feature the full range of fast and even heating from the Bertazzoni dual-diagonal convection system. They also operate without the fan for traditional non-convection cooking, and are equipped with a powerful, full-width electric broiler.

In the double-oven configuration, the two ovens are of the same size and power with the same dual-diagonal convection system. The unit may be installed with one oven above the counter height and one below.

The exceptional, energy-conscious performance of these ovens is enhanced by the electronic controls. The interface is well designed for easy setting and monitoring of your cooking. Alternatively, ovens can be operated entirely manually if desired.

Bertazzoni Professional Series XT models have the 'Bertazzoni Assistant' functions and LCD interface displays. XE models have LCD displays and the new XV models, which include a 24-inch single oven, have LED displays.

See also Intelligent control, page 22-23.

**BERTAZZONI
PROFESSIONAL SERIES**
24 COMBI-MICROWAVE

The 24-inch Bertazzoni Professional Series combi-microwave oven is versatile and easy-to-use, with a family-sized capacity and 5 microwave power levels. As a multifunction electric oven it also has conventional electric oven cooking modes and electric grill. These can be combined with the microwave functions for perfect results.

Controls include pre-set cooking modes, cooking timer, defrost and warming. The oven has a stainless-steel cavity and is equipped with a turntable and child safety lock. Design and finish match the other built-in appliances in the Bertazzoni Professional Series.

The combi microwave oven can be installed over a 30-inch Bertazzoni oven using the optional 30-inch side trim panel.

**BERTAZZONI
PROFESSIONAL SERIES**
30 OVER THE RANGE MICROWAVE

This 1.5 cubic-foot microwave is cleverly designed to be located above the cooktop or range, saving countertop space and acting as a ventilation hood as well. Styled to match with built-in ovens and cooktops of the Bertazzoni Professional Series as well as the Design Series appliances, it is finished in stainless steel with a black glass door.

The oven has 11 power levels and controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook. The smart control display features white digits on a black background. The oven is equipped with a child safety lock.

See also the Bertazzoni Design Series microwave, page 71.

Right: The Bertazzoni Professional Series built-in double oven with LCD interface display.





Left: The 48-inch one-piece stainless-steel range top has six burners and electric griddle.

**BERTAZZONI
PROFESSIONAL SERIES
48 GAS RANGE TOP
36 GAS RANGE TOPS**

The full-width Bertazzoni Professional Series 48-inch range top includes an electric stainless-steel griddle. With a one-piece stainless-steel top it has six-burners in brass including a dual-ring power burner with independently controlled flames for high power to delicate simmer.

36-inch range tops have five or six burners in brass, including a high-power to delicate-simmer dual-ring power burner with independently controlled flames.

Front-mounted knobs control reliable ignition systems with all the Bertazzoni safety features.

**BERTAZZONI
PROFESSIONAL SERIES
SEGMENTED COOKTOPS**

These clever and smart cooktops have won a number of design and engineering awards since their introduction in 2011. They are designed in three 12-inch (30 cm) segments, with combinations of gas, griddle and two-zone induction – a choice of six configurations in all, including a full induction cooktop in the same format.

The segmented cooktops are factory assembled for ease of installation. Their low-profile design fits the standard cut-out for a 36-inch cooktop.

Distinctive gas burners are manufactured in solid brass and include a dual-ring power burner with independently controlled flames for high power to delicate simmer. The cooktops have been developed so that they equally suit a kitchen equipped with the Bertazzoni Design Series.

A Bertazzoni Professional Series segmented cooktop with a single dual-ring power burner, electric griddle and two-zone induction. The cooktop has won a number of consumer and design awards.



**BERTAZZONI
PROFESSIONAL SERIES**
36 DROP-IN GAS COOKTOP
36, 30 AND 24 BUILT-IN GAS COOKTOPS

The one-piece Bertazzoni Professional Series six-burner drop-in cooktop has a 1 1/2-inch (4 cm) surround. The brass burners include a dual-ring power burner with independently controlled flames for high power to simmer.

The low-profile built-in cooktops with side controls help retain the smooth, flat look of your counter surface. There are 36- and 30-inch models with metal knobs and brass burners, or with soft-touch knobs and aluminum burners. New 36 and 24 cooktops have been introduced with metal knobs and optimal layout for placing pots.

All models include a dual-ring power burner in brass or aluminum except for the new 24-inch model.



The wok ring adapter holds curved bottom cookware secure above the burner.

**BERTAZZONI
PROFESSIONAL SERIES**
30 CERAMIC COOKTOP

The 30-inch Bertazzoni Professional series ceramic glass cooktop has four heating zones and color coordinated soft-touch, push-and-turn knobs. The 9-inch heating elements operate over two zones allowing for a high degree of cooking versatility and control. A residual heat indicator monitors each zone. The black ceramic main top features aluminum trims front and back to coordinate with other appliances in the kitchen.

Right: The five-burner 36-inch low-profile built-in cooktop with side controls.



**BERTAZZONI
PROFESSIONAL SERIES**
VENTILATION HOODS

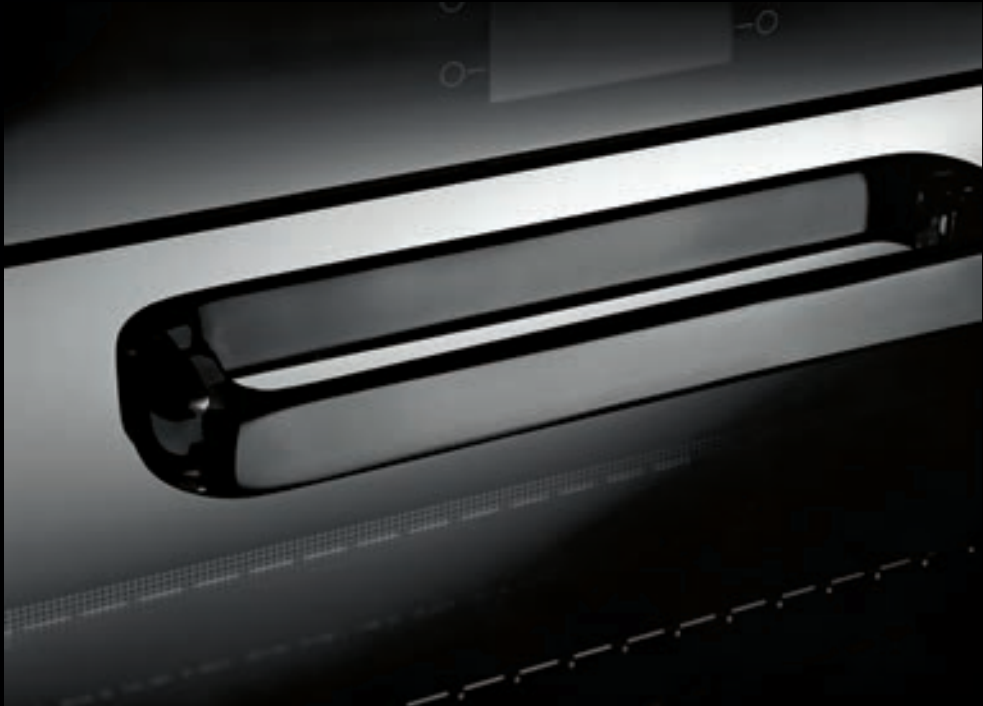
An elegant match for Bertazzoni Professional Series ovens and cooktops, these stainless-steel ventilation hoods can either be installed with no duct cover under cabinets or with different duct cover sizes: narrow, medium and large.

They are available with one or two motors and have three settings for different extraction levels. The aluminum mesh or baffle filters are removable and dishwasher safe. Halogen lights give bright worktop illumination.

A complete line of Bertazzoni backsplash options is available to complement the range tops and ventilation hood design.

See also the Bertazzoni Professional Series over-range microwave, page 56.

Design Series



- BERTAZZONI
DESIGN SERIES
- Built-in double ovens
 - Built-in single ovens
 - Microwave oven
 - Built-in induction cooktops
 - Canopy and insert ventilation

Bertazzoni Design Series built-in ovens and induction cooktops bring all the Bertazzoni traditions of imagination, thoughtful design and fine engineering to the modern integrated kitchen.

Self-clean single and double ovens fit flush into kitchen cabinets. They feature Bertazzoni’s advanced dual-diagonal convection system technology, operated by comprehensive micro-processor controls with simple intuitive interfaces.

The elegant architectural style is from the Milan design studios of Stefano Giovannoni. Ovens and cooktops are rendered in black glass and stainless steel, with craft-made glass handles on the doors of high-end ovens, creating a shimmering presence in the kitchen.

The coordinated contemporary look of the Bertazzoni Design Series is extended to include efficient and clean induction cooktops, and matching ventilation hoods with touch controls.

With its stand-out character, the Bertazzoni Design Series represents the pinnacle of style in the home while offering today’s cook technical virtuosity, convenience and power.



**BERTAZZONI
DESIGN SERIES**
30 SINGLE AND DOUBLE OVENS

These smart and contemporary Bertazzoni Design Series built-in ovens feature the full range of fast and even heating from the Bertazzoni dual-diagonal convection system. They also operate without the fan for traditional non-convection cooking, and are equipped with a powerful, full-width electric grill.

In the double-oven configuration, the two ovens are of the same size and power with the same dual-diagonal convection system features. The unit may be installed with one oven above the counter height and one below.

The exceptional, energy-conscious performance of these ovens is enhanced by the electronic touch controls, with the option of the added 'Bertazzoni Assistant' functions on XT models. The clear interface display is well designed for easy setting and monitoring of your cooking. Alternatively, the oven can be operated entirely manually if desired.

See also Intelligent control, page 22-23.

Right: The Bertazzoni Design Series built-in oven in black glass with touch controls and clear interface.



The Bertazzoni telescopic oven rack provides more convenient oven access and easier handling of hot dishes.





Left: Design details of the Bertazzoni Design Series ventilation hoods coordinate with ovens and cooktops from the Series.

**BERTAZZONI
DESIGN SERIES**
MICROWAVE OVEN

The Bertazzoni microwave oven is versatile and easy-to-use with a 2 cubic-foot, family-sized capacity. There are 10 power levels with controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook. The oven is equipped with a child safety lock.

The design and finish of the Bertazzoni microwave oven make it suitable for use with built-in ovens, cooktops and ventilation hoods from either the Bertazzoni Professional Series or the Bertazzoni Design Series. An optional frame is available for built-in installation.

See also Bertazzoni Professional Series microwaves, page 56.

**BERTAZZONI
DESIGN SERIES**
36 INDUCTION COOKTOPS
30 INDUCTION COOKTOP

Bertazzoni Design Series induction cooktops are available in two widths. The 36-inch models have five cooking zones, with touch controls. The 30-inch model has four cooking zones and touch controls.

Bertazzoni induction cooking is fast with minimum heat up times saving on energy. The black ceramic glass tops are smart, contemporary and easy-to-clean.

**BERTAZZONI
DESIGN SERIES**
VENTILATION HOODS

Bertazzoni Design Series ventilation hoods have the same touch controls, graphic symbols and glass-and-steel design as the ovens and cooktops, for a coherent and distinctive 21st-century look to your kitchen. There are three settings for different extraction levels.

Two halogen lights give bright worktop illumination. The removable filter elements are dishwasher safe. Hood chimney height is adjustable through a wide range.



BERTAZZONI MASTER SERIES

48-inch double oven gas range
48-inch dual-fuel double oven range, self-clean
36-inch gas ranges
36-inch dual-fuel self-clean oven range
36-inch dual-fuel oven range
30-inch gas ranges
30-inch dual-fuel self-clean oven range
30-inch dual-fuel oven range

Ventilation

Master Series

These handsome Bertazzoni Master Series ranges bring a true professional touch to your cooking. They are fully engineered for performance and designed with standard dimensions to work with existing kitchen layouts and units. Ranges are available in 48-inch (double oven), 36-inch and 30-inch widths.

Efficient dual-fuel models have been added to the line-up. Their electric ovens have convection and non-convection functions and are available in self-clean or manual clean. Gas oven models have a balanced air-flow fan and infrared broiler for versatile cooking performance.

All ranges feature different sized burners including the high-performance burner with two independently operated rings. This gives you outstanding control from low simmer to high output. The squared, one-piece high-efficiency stainless-steel worktops are easy to clean.

On gas models, the distinctive Bertazzoni Master Series dial gauge displays the heating progress of the oven. Ranges are controlled by large round soft-touch knobs and feature professional-style handles.



**BERTAZZONI
MASTER SERIES**
48 RANGE, GAS OVENS,
ELECTRIC GRIDDLE
48 RANGE, ELECTRIC OVENS,
SELF-CLEAN, ELECTRIC GRIDDLE

The all-gas range has two gas ovens giving great flexibility to your cooking. The main oven has a balanced convection fan and gas broiler. The useful auxiliary oven, without fan, has a special low temperature setting. Each cavity of the gas models is equipped with a convenient telescopic shelf for easier handling of oven cookware.

The dual-fuel model has a main electric self-clean oven with nine functions, from convection, baking and roasting to warming. The useful auxiliary oven, without fan, has four modes. Quadruple-glass doors minimise heat loss.

Cooktops have six versatile gas burners in brass including a dual-ring power burner with independently controlled flames for high power to delicate simmer. The electric cooktop griddle is in stainless steel.

**BERTAZZONI
MASTER SERIES**
36 RANGES, GAS OVEN
36 RANGE, ELECTRIC SELF-CLEAN OVEN
36 RANGE, ELECTRIC OVEN,
MANUAL CLEAN

These Bertazzoni Master Series gas ranges have five burners with a dual-ring power burner with independently controlled flames for high power to delicate simmer. The gas oven has a balanced convection fan to provide even heat distribution for single and multi-level roasting and baking.

There are two dual fuel versions of the 36-inch range, with and without self-clean oven cycle, both with 5 gas burners. These electric ovens have nine functions, from convection, baking and roasting to warming.

**BERTAZZONI
MASTER SERIES**
30 RANGES, GAS OVEN
30 RANGE, ELECTRIC SELF-CLEAN OVEN
30 RANGE, ELECTRIC OVEN

The Bertazzoni Master Series 30-inch gas ranges have four burners with a dual-ring power burner with independently controlled flames for high power to delicate simmer. The gas oven has a balanced air-flow fan to provide even heat distribution for single and multi-level roasting and baking.

The dual-fuel versions of the 30-inch range are available with electric self-clean or manual clean oven. The ovens have nine functions, from convection, baking and roasting to warming.

INSTALLATION

The Bertazzoni Master Series ranges can be installed flush with kitchen cabinets. Adjustable feet allow an exact fit with countertop height.

A 4-inch (102 mm) back guard is provided with every unit. Toe kick panels, side trims and island Backguards are available.

The gas ranges have useful full-width storage compartments below the ovens for storage of implements, extra oven shelves, cookware, baking trays etc.

Right: Bertazzoni Master Series 48-inch range with gas oven and distinctive temperature indicator dial gauge and 48-inch Master Series hood with two motors.



BERTAZZONI
MASTER SERIES
VENTILATION HOODS

The Bertazzoni Master Series hoods have twin heavy-duty dual motors delivering a high extraction power (1200 CFM) with multiple settings. They can be installed under a cabinet or on the wall, with optional medium or wide duct covers. High illumination is provided by four halogen lights. Stainless-steel baffle filters are easily removed and are dishwasher safe.



Heritage Series



BERTAZZONI HERITAGE SERIES

48-inch double oven gas range
36-inch gas range

Ventilation

The magnificent Bertazzoni Heritage Series gas ranges hark back to the early days of the family company. This was when the energy and imagination of founder Francesco and his son Antonio made Bertazzoni wood-burning stoves popular throughout Italy at the beginning of the last century.

The design suits the traditional kitchen of today, cleverly combining the classic appeal of time-honored style with all the technology and advanced engineering of the Bertazzoni ranges.

There are 48-inch double oven and 36-inch single oven models. All have bright chrome finishes combined with brushed stainless-steel trim setting off the three matt color options, which bring a durable heritage dimension to the style of your kitchen.

All the one-piece stainless-steel cooktops include the exclusive Bertazzoni dual-ring, high-efficiency burner in brass with separately controlled flames. Powerful multi-setting range hoods and backsplashes are designed to match in with the traditional style of the ranges.



These ranges celebrate the beginnings of the Bertazzoni company in the 19th century when Francesco and his son Antonio started making wood burning stoves for homes like ones they had seen being used in railcars coming from the north.

**BERTAZZONI
HERITAGE SERIES**
48 RANGE, GAS OVENS,
ELECTRIC GRIDDLE
36 RANGE, GAS OVEN

The Bertazzoni Heritage Series 48-inch model is a magnificent free-standing all-gas range with six brass burners and electric griddle. The main oven has a balanced convection fan and gas broiler. The useful auxiliary oven, without fan, has a special low temperature setting.

The 36-inch range also has six cooktop burners in brass. The oven has Bertazzoni's balanced air-flow fan to provide even heat distribution for single- and multi-level roasting and baking.

All the cooktops include a dual-ring burner with independently controlled flames for high power to delicate simmer. Each oven cavity is equipped with a convenient telescopic shelf for easier handling of oven cookware.



**BERTAZZONI
HERITAGE SERIES**
VENTILATION HOODS

Matching the Bertazzoni Heritage Series design, these ventilation hoods have mesh filters with a base assembly in stainless steel and canopy in matching color. There are three settings for different extraction levels. Two halogen lights give bright worktop illumination. Removable filter elements are dishwasher safe. The hood chimney is height adjustable.

INSTALLATION

Bertazzoni Heritage Series ranges can be installed flush with kitchen cabinets. Adjustable feet allow an exact fit with countertop height. A 4-inch (102 mm) back guard is provided with every unit. Toe kick panels, island and side trims are available. There are useful storage compartments below the ovens.

Right: Bertazzoni Heritage Series 36-inch range in Nero/Black with gas oven and six-burner cooktop with 36-inch backsplash and Heritage Series hood.



Bertazzoni Green

Our home is in the beautiful and productive lands of Emilia-Romagna. Our business has always understood the relationship between its activities and the environment.

Bertazzoni cooking machines are built as efficiently as possible using materials that are recyclable and not harmful to the environment. And operating a Bertazzoni means using energy as efficiently as possible.

Our materials are safe and recyclable

Ranges, ovens, cooktops, ventilation hoods and accessories are mainly made from stainless steel as well as other metals, with few plastic parts. In fact, 99% of materials we use for making our products, as well as the packaging it comes in, are recyclable.

All materials we use retain their integrity when kept in contact with all food substances (such as water and oil). Bertazzoni is RoHS compliant (Restriction of Hazardous Substances). That means our selected suppliers and materials are safe.

Our products use energy efficiently

Ever since Bertazzoni switched from wood burning stoves to gas and electricity more than 60 years ago, we have been responsive to the needs of energy efficiency, the environment and the climate.

Burners are designed with reduced space between flame and cookware. This allows pots to be placed closer to the flame, giving increased efficiency with shorter boiling times and reduced gas consumption.

TECHNICAL DATA

Key to icons used in these specifications					
	Oven light			Convection	
	Upper bake			Defrost/dehydrate	
	Bottom bake/gas bake			Warming/sabbath mode	
	Bake			Proofing	
	Large broiler			Self clean	
	Broiler			Microwave	
	Turbo/gas convection			Convection/microwave	
	Convection bake			Broiler/microwave	
	Convection broiler				

Disclaimer
Please check with your dealer before making a final purchase decision based on these Specifications. While every care is taken to insure that the information in these pages is correct it may be subject to technical inaccuracies or typographical errors. The specifications may vary from territory to territory and are subject to change without notice.

RANGES
PROFESSIONAL
SERIES



PRO48 6G DFS X
48 6-BURNER + GRIDDLE,
ELECTRIC DOUBLE OVEN

WORKTOP	
Gas zones	6
Burners type	brass
Griddle	electric
Design worktop	stainless steel squared
Worktop control	knobs
Knobs	metal coated
Pan support	cast iron
Backguard	•
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h
Griddle	1100 W, drip tray
OVEN CAVITY	
Main oven	electric convection self-clean with electric broiler
Main oven functions	
Main oven volume	3.4 ft³
Auxiliary oven	electric with electric grill
Auxiliary oven functions	
Auxiliary oven volume	1.7 ft³
Oven controls	–
Inner oven door	quadruple glass
Cooling fan	•
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray

BOTTOM

height-adjustable stainless steel legs

ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	32 A – 6700 W, 37 A – 8500 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor

COLOUR OPTIONS

X NE BI GI AR RO VI

OPTIONAL ACCESSORIES

toekick panel, flat island trim, side trim



PRO48 6G GAS X
48 6-BURNER + GRIDDLE,
GAS DOUBLE OVEN

6	
brass	
electric	
stainless steel squared	
knobs	
metal coated	
cast iron	
•	
•	
•	
wok adaptor, simmer ring	
750 – 18,000 Btu/h	
11,000 Btu/h	
6500 Btu/h	
3400 Btu/h	
750 Btu/h	
1100 W, drip tray	
gas convection with gas infrared broiler	
	
3.6 ft³	
gas	
	
2.2 ft³	
–	
full-width triple glass	
•	
2 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	

flap storage compartment, height-adjustable stainless steel legs

120 V, 60 Hz	
10 A – 1200 W	
CSA	
2 years parts and labor	

X NE BI GI AR RO VI

toekick panel, flat island trim, side trim
available LPG version PRO48 6G GAS X LP



PRO36 6 DFS X
36 6-BURNER, ELECTRIC
SELF-CLEAN OVEN

6	
brass	
stainless steel squared	
knobs	
metal coated	
cast iron	
•	
•	
•	
wok adaptor, simmer ring	
750 – 18,000 Btu/h	
11,000 Btu/h	
6500 Btu/h	
3400 Btu/h	
750 Btu/h	
electric convection self-clean with electric broiler	
	
4.0 ft³	
–	
quadruple glass	
•	
1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	

height-adjustable stainless steel legs

120/208 Vac – 120/240 Vac, 60 Hz	
24.3 A – 5000 W, 27.8 A – 8500 W	
CSA	
2 years parts and labor	

X NE BI GI AR RO VI

toekick panel, flat island trim, side trim



PRO36 6 GAS X
36 6-BURNER , GAS OVEN

WORKTOP	
Gas zones	6
Burners type	brass
Griddle	
Design worktop	stainless steel squared
Worktop control	knobs
Knobs	metal coated
Pan support	cast iron
Backguard	•
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h
Griddle	
OVEN CAVITY	
Main oven	gas convection with gas infrared broiler
Main oven functions	
Main oven volume	4.4 ft³
Auxiliary oven	
Auxiliary oven functions	
Auxiliary oven volume	
Oven controls	–
Inner oven door	full-width triple glass
Cooling fan	•
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray

BOTTOM

flap storage compartment, height-adjustable stainless steel legs

ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	1.5 A – 150 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor

COLOUR OPTIONS

X NE BI GI AR RO VI

OPTIONAL ACCESSORIES

toekick panel, flat island trim, side trim
available LPG version PRO36 6 GAS X LP



PRO36 5 GAS X
36 5-BURNER , GAS OVEN

5	
brass	
stainless steel squared	
knobs	
metal coated	
cast iron	
•	
•	
•	
wok adaptor, simmer ring	
750 – 18,000 Btu/h	
11,000 Btu/h	
6500 Btu/h	
3400 Btu/h	
750 Btu/h	
gas convection with gas infrared broiler	
	
4.4 ft³	
–	
full-width triple glass	
•	
1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	

flap storage compartment, height-adjustable stainless steel legs

120 V, 60 Hz	
1.5 A – 150 W	
CSA	
2 years parts and labor	

X

toekick panel, flat island trim, side trim
available LPG version PRO36 5 GAS X LP



PRO30 4 DFS X
30 4-BURNER , ELECTRIC
SELF-CLEAN OVEN

4	
brass	
stainless steel squared	
knobs	
metal coated	
cast iron	
•	
•	
•	
wok adaptor, simmer ring	
750 – 18,000 Btu/h	
11,000 Btu/h	
6500 Btu/h	
3400 Btu/h	
750 Btu/h	
electric convection self-clean with electric broiler	
	
3.4 ft³	
–	
quadruple glass	
•	
1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	

height-adjustable stainless steel legs

120/208 Vac – 120/240 Vac, 60 Hz	
21 A – 4400 W, 24 A – 5000 W	
CSA	
2 years parts and labor	

X NE BI GI AR RO VI

toekick panel, flat island trim, side trim



PRO30 4 GAS X
30 4-BURNER, GAS OVEN



PRO24 4 GAS X
24 4-BURNER, GAS OVEN

WORKTOP	
Gas zones	4
Burners type	brass
Griddle	
Design worktop	stainless steel squared
Worktop control	knobs
Knobs	metal coated
Pan support	cast iron
Backguard	•
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h
Griddle	
OVEN CAVITY	
Main oven	gas convection with gas infrared broiler
Main oven functions	
Main oven volume	3.6 ft³
Auxiliary oven	–
Auxiliary oven functions	–
Auxiliary oven volume	–
Oven controls	–
Inner oven door	full-width triple glass
Cooling fan	•
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray

BOTTOM	
	flap storage compartment, height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	1.5 A – 150 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	XNEBIGHARORVI
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim available LPG version PRO30 4 GAS X LP

4	
aluminum	
stainless steel squared	
knobs	
metal coated	
cast iron	
•	
•	
•	
wok adaptor, simmer ring	
750 – 18,000 Btu/h	
11,000 Btu/h	
6500 Btu/h	
3400 Btu/h	
750 Btu/h	
gas convection with gas infrared broiler	
2.4 ft³	
–	
–	
–	
–	
–	
full-width triple glass	
•	
1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	

flap storage compartment, height-adjustable stainless steel legs	
ELECTRICAL REQUIREMENTS	
Voltage, 60 Hz	120 V, 60 Hz
1.5 A – 150 W	1.5 A – 150 W
CERTIFICATIONS & WARRANTY	
CSA	CSA
2 years parts and labor	2 years parts and labor
COLOUR OPTIONS	
	X
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim available LPG version PRO24 4 GAS X LP

RANGES
MASTER SERIES



MAS48 6G DFS XT
48 6-BURNER + GRIDDLE,
ELECTRIC SELF-CLEAN DOUBLE OVEN



MAS48 6G GAS XT
48 6-BURNER + GRIDDLE,
GAS DOUBLE OVEN



MAS36 5 DFS XT
36 5-BURNER , ELECTRIC
SELF-CLEAN OVEN

WORKTOP	
Gas zones	6
Burners type	brass
Griddle	electric
Design worktop	stainless steel squared
Worktop control	knobs
Knobs	soft touch
Pan support	cast iron
Backguard	•
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h
Griddle	1100 W, drip tray
OVEN CAVITY	
Main oven	electric convection self-clean with electric broiler
Main oven functions	
Main oven volume	3.4 ft³
Auxiliary oven	electric with electric grill with electric grill
Auxiliary oven functions	
Auxiliary oven volume	1.7 ft³
Oven controls	–
Inner oven door	quadruple glass
Cooling fan	•
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray

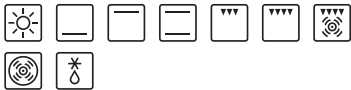
BOTTOM	
	height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	32 A – 6700 W, 37 A – 8500 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	X
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim

6	
brass	
electric	
stainless steel squared	
knobs	
soft touch	
cast iron	
•	
•	
•	
wok adaptor, simmer ring	
750 – 18,000 Btu/h	
11,000 Btu/h	
6500 Btu/h	
3400 Btu/h	
750 Btu/h	
1100 W, drip tray	
gas convection with gas infrared broiler	
3.6 ft³	
gas	
–	
–	
2.2 ft³	
thermometer	
full-width triple glass	
•	
2 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	

flap storage compartment, height-adjustable stainless steel legs	
ELECTRICAL REQUIREMENTS	
Voltage, 60 Hz	120 V, 60 Hz
10 A – 1200 W	10 A – 1200 W
CERTIFICATIONS & WARRANTY	
CSA	CSA
2 years parts and labor	2 years parts and labor
COLOUR OPTIONS	
	X
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim available LPG version MAS48 6G GAS X LP

5	
brass	
stainless steel squared	
knobs	
soft touch	
cast iron	
•	
•	
•	
wok adaptor, simmer ring	
750 – 18,000 Btu/h	
11,000 Btu/h	
6500 Btu/h	
3400 Btu/h	
750 Btu/h	
electric convection self-clean with electric broiler	
4.0 ft³	
–	
–	
–	
–	
–	
quadruple glass	
•	
1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	

height-adjustable stainless steel legs	
ELECTRICAL REQUIREMENTS	
120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz
24.3 A – 5000 W, 27.8 A – 6500 W	24.3 A – 5000 W, 27.8 A – 6500 W
CERTIFICATIONS & WARRANTY	
CSA	CSA
2 years parts and labor	2 years parts and labor
COLOUR OPTIONS	
	X
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim

  			
MAS36 5 DFM XE 36 5-BURNER, ELECTRIC OVEN MAS36 5 GAS XT 36 5-BURNER , GAS OVEN MAS36 5 GAS XE 36 5-BURNER , GAS OVEN			
WORKTOP			
Gas zones	5	5	5
Burners type	aluminum	brass	aluminum
Griddle			
Design worktop	stainless steel squared	stainless steel squared	stainless steel squared
Worktop control	knobs	knobs	knobs
Knobs	soft touch	soft touch	soft touch
Pan support	cast iron	cast iron	cast iron
Backguard	•	•	•
Thermocouple safety device	•	•	•
One hand ignition	•	•	•
Standard accessories	wok adaptor, simmer ring	wok adaptor, simmer ring	wok adaptor, simmer ring
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6500 Btu/h	6500 Btu/h	6500 Btu/h
Auxiliary	3400 Btu/h	3400 Btu/h	3400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h	750 Btu/h
Griddle			
OVEN CAVITY			
Main oven	electric convection with electric broiler	gas convection with gas infrared broiler	gas convection with gas infrared broiler
Main oven functions			
Main oven volume	4.4 ft³	4.4 ft³	4.4 ft³
Auxiliary oven	–	–	–
Auxiliary oven functions	–	–	–
Auxiliary oven volume	–	–	–
Oven controls	–	thermometer	–
Inner oven door	full-width triple glass	full-width triple glass	full-width triple glass
Cooling fan	•	•	•
Oven equipment	1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	1 baking tray, 2 standard wire shelves, 1 grill trivet for tray
BOTTOM			
	height-adjustable stainless steel legs	flap storage compartment, height-adjustable stainless steel legs	height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS			
Voltage, frequency	120/240 Vac, 60 Hz	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	12 A – 2400 W, 13.5 A – 3100 W	1.5 A – 150 W	1.5 A – 150 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor
COLOUR OPTIONS			
	X	X	X
OPTIONAL ACCESSORIES			
	toekick panel, flat island trim, side trim	toekick panel, flat island trim, side trim available LPG version MAS36 5 GAS XT LP	toekick panel, flat island trim, side trim available LPG version MAS36 5 GAS XE LP

  			
MAS30 4 DFS XT 30 4-BURNER , ELECTRIC SELF-CLEAN OVEN MAS30 4 DFM XE 30 4-BURNER, ELECTRIC OVEN MAS30 4 GAS XT 30 4-BURNER, GAS OVEN			
WORKTOP			
Gas zones	4	4	4
Burners type	brass	aluminum	brass
Griddle			
Design worktop	stainless steel squared	stainless steel squared	stainless steel squared
Worktop control	knobs	knobs	knobs
Knobs	soft touch	soft touch	soft touch
Pan support	cast iron	cast iron	cast iron
Backguard	•	•	•
Thermocouple safety device	•	•	•
One hand ignition	•	•	•
Standard accessories	wok adaptor, simmer ring	wok adaptor, simmer ring	wok adaptor, simmer ring
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6500 Btu/h	6500 Btu/h	6500 Btu/h
Auxiliary	3400 Btu/h	3400 Btu/h	3400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h	750 Btu/h
Griddle			
OVEN CAVITY			
Main oven	electric convection self-clean with electric broiler	electric convection with electric broiler	gas convection with gas infrared broiler
Main oven functions			
Main oven volume	3.4 ft³	3.6 ft³	3.6 ft³
Auxiliary oven	–	–	–
Auxiliary oven functions	–	–	–
Auxiliary oven volume	–	–	–
Oven controls	–	–	thermometer
Inner oven door	quadruple glass	full-width triple glass	full-width triple glass
Cooling fan	•	•	•
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	1 baking tray, 2 standard wire shelves, 1 grill trivet for tray	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM			
	fixed storage compartment, height-adjustable stainless steel legs	fixed storage compartment, height-adjustable stainless steel legs	flap storage compartment, height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS			
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	21 A – 4400 W, 24 A – 5000 W	12 A – 2400 W, 13.5 A – 3100 W	1.5 A – 150 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor
COLOUR OPTIONS			
	X	X	X
OPTIONAL ACCESSORIES			
	toekick panel, flat island trim, side trim	toekick panel, flat island trim, side trim	toekick panel, flat island trim, side trim available LPG version MAS30 4 GAS XT LP



MAS30 4 GAS XE
30 4-BURNER, GAS OVEN

WORKTOP	
Gas zones	4
Burners type	aluminum
Griddle	
Design worktop	stainless steel squared
Worktop control	knobs
Knobs	soft touch
Pan support	cast iron
Backguard	•
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h
Griddle	
OVEN CAVITY	
Main oven	gas convection with gas infrared broiler
Main oven functions	    
Main oven volume	3.6 ft³
Auxiliary oven	–
Auxiliary oven functions	–
Auxiliary oven volume	–
Oven controls	–
Inner oven door	full-width triple glass
Cooling fan	•
Oven equipment	1 baking tray, 2 standard wire shelves, 1 grill trivet for tray
BOTTOM	
	height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	1.5 A – 150 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	X
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim available LPG version MAS30 4 GAS XE LP

RANGES
HERITAGE SERIES



HER48 6G GAS NE
48 6-BURNER + GRIDDLE, GAS
DOUBLE OVEN

WORKTOP	
Gas zones	6
Burners type	brass
Griddle	electric
Design worktop	stainless steel squared
Worktop control	knobs
Knobs	solid metal
Pan support	cast iron
Backguard	•
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h
Griddle	1100 W, dual control, drip tray
OVEN CAVITY	
Main oven	gas convection with gas infrared broiler
Main oven functions	    
Main oven volume	3.6 ft³
Auxiliary oven	gas
Auxiliary oven functions	 
Auxiliary oven volume	2.2 ft³
Oven controls	–
Inner oven door	full-width triple glass
Cooling fan	•
Oven equipment	2 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	
	flap storage compartment, height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	10 A – 1200 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	NE VI CR
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim



HER36 6 GAS NE
36 6-BURNER, GAS OVEN

Gas zones	6
Burners type	brass
Design worktop	stainless steel squared
Knobs	knobs
Knobs	solid metal
Pan support	cast iron
Backguard	•
Thermocouple safety device	•
Standard accessories	wok adaptor, simmer ring
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h
Main oven	gas convection with gas infrared broiler
Main oven functions	    
Main oven volume	4.4 ft³
Auxiliary oven	–
Auxiliary oven functions	–
Auxiliary oven volume	–
Oven controls	–
Inner oven door	full-width triple glass
Cooling fan	•
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	
	flap storage compartment, height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	1,5 A – 150 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	NE VI CR
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim

BUILT-IN OVENS
PROFESSIONAL
SERIES



F30 PRO XT 30 SINGLE OVEN XT		
OVEN CAVITY		
Oven type	electric convection self-clean	electric convection self-clean
Oven broiler type	electric	electric
Oven functions		
Oven volume	4.1 ft³	4.1 ft³
Oven controls	hi-resolution LCD touch interface	hi-resolution LCD touch interface
Inner oven door	quadruple glass	quadruple glass
Cooling fan	•	•
Auto cooking modes	33 preset cooking sequences with Bertazzoni Assistant	–
Door hinge	soft motion	soft motion
Oven handle	solid metal	solid metal
Probe	•	–
Oven door finishing	stainless steel	stainless steel
Cavity finishing	pyrolityc black enamel	pyrolityc black enamel
Convection system	dual diagonal	dual diagonal
Oven levels	7	7
Glide shelves	full extension	full extension
Wire shelves	2 heavy gauge	2 heavy gauge
Tray	1 baking tray	1 baking tray
Grill trivet for trays	•	•
ELECTRICAL REQUIREMENTS		
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	30 A – 5500 W	30 A – 5500 W
CERTIFICATIONS & WARRANTY		
Certification	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor



F30 PRO XV 30 SINGLE OVEN XV		
OVEN CAVITY		
Oven type	electric convection self-clean	electric
Oven broiler type	electric	electric
Oven functions		
Oven volume	4.1 ft³	2.1 ft³
Oven controls	LED touch interface	LED touch interface
Inner oven door	quadruple glass	triple glass
Cooling fan	•	•
Auto cooking modes	–	–
Door hinge	soft motion	–
Oven handle	solid metal	solid metal
Probe	–	–
Oven door finishing	stainless steel	stainless steel
Cavity finishing	pyrolityc black enamel	black enamel
Convection system	dual diagonal	standard
Oven levels	7	4
Glide shelves	–	–
Wire shelves	2 heavy gauge	2
Tray	1 baking tray	1 baking tray
Grill trivet for trays	•	•
ELECTRICAL REQUIREMENTS		
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	30 A – 5500 W	11,7 A – 2350 W, 13.3 A – 3100 W
CERTIFICATIONS & WARRANTY		
Certification	CSA	UL
Warranty	2 years parts and labor	2 years parts and labor



FD30 PRO XV
30 DOUBLE OVEN XV

FD30 PRO XT
30 DOUBLE OVEN XT

FD30 PRO XE
30 DOUBLE OVEN XE

OVEN CAVITY	
Oven type	electric convection self-clean
Oven broiler type	electric
Oven functions	
Oven volume	4.1 ft³
Oven controls	LED touch interface
Inner oven door	quadruple glass
Cooling fan	•
Auto cooking modes	–
Door hinge	soft motion
Oven handle	solid metal
Probe	–
Oven door finishing	stainless steel
Cavity finishing	pyrolytic black enamel
Convection system	dual diagonal
Oven levels	7
Glide shelves	–
Wire shelves	2 heavy gauge
Tray	1 baking tray
Grill trivet for trays	•
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	50 A – 11,000 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor

OVEN CAVITY	
Oven type	electric convection self-clean
Oven broiler type	electric
Oven functions	
Oven volume	4.1 ft³
Oven controls	hi-resolution LCD touch interface
Inner oven door	quadruple glass
Cooling fan	•
Auto cooking modes	33 preset cooking sequences with Bertazzoni Assistant
Door hinge	soft motion
Oven handle	solid metal
Probe	•
Oven door finishing	stainless steel
Cavity finishing	pyrolytic black enamel
Convection system	dual diagonal
Oven levels	7
Glide shelves	full extension
Wire shelves	2 heavy gauge
Tray	1 baking tray
Grill trivet for trays	•
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	50 A – 11,000 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor

OVEN CAVITY	
Oven type	electric convection self-clean
Oven broiler type	electric
Oven functions	
Oven volume	4.1 ft³
Oven controls	hi-resolution LCD touch interface
Inner oven door	quadruple glass
Cooling fan	•
Auto cooking modes	–
Door hinge	soft motion
Oven handle	solid metal
Probe	–
Oven door finishing	stainless steel
Cavity finishing	pyrolytic black enamel
Convection system	dual diagonal
Oven levels	7
Glide shelves	full extension
Wire shelves	2 heavy gauge
Tray	1 baking tray
Grill trivet for trays	•
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	50 A – 11,000 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor

BUILT-IN OVENS
DESIGN SERIES



FD30 CON XT
30 DOUBLE OVEN XT

FD30 CON XE
30 DOUBLE OVEN XE

OVEN CAVITY	
Oven type	electric convection self-clean
Oven broiler type	electric
Oven functions	
Oven volume	4.1 ft³
Oven controls	hi-resolution LCD touch interface
Inner oven door	quadruple glass
Cooling fan	•
Auto cooking modes	33 preset cooking sequences with Bertazzoni Assistant
Door hinge	soft motion
Oven handle	translucent glass
Probe	•
Oven door finishing	black glass with stainless steel frame
Cavity finishing	pyrolytic black enamel
Convection system	dual diagonal
Oven levels	7
Glide shelves	1 full extension
Wire shelves	2 heavy gauge
Tray	1 baking tray
Grill trivet for trays	•
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	50 A – 11,000 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor

OVEN CAVITY	
Oven type	electric convection self-clean
Oven broiler type	electric
Oven functions	
Oven volume	4.1 ft³
Oven controls	hi-resolution LCD touch interface
Inner oven door	quadruple glass
Cooling fan	•
Auto cooking modes	33 preset cooking sequences with Bertazzoni Assistant
Door hinge	soft motion
Oven handle	translucent glass
Probe	•
Oven door finishing	black glass with stainless steel frame
Cavity finishing	pyrolytic black enamel
Convection system	dual diagonal
Oven levels	7
Glide shelves	1 full extension
Wire shelves	2 heavy gauge
Tray	1 baking tray
Grill trivet for trays	•
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	50 A – 11,000 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor

OVEN CAVITY	
Oven type	electric convection self-clean
Oven broiler type	electric
Oven functions	
Oven volume	4.1 ft³
Oven controls	hi-resolution LCD touch interface
Inner oven door	quadruple glass
Cooling fan	•
Auto cooking modes	–
Door hinge	soft motion
Oven handle	solid metal
Probe	–
Oven door finishing	black glass with stainless steel frame
Cavity finishing	pyrolytic black enamel
Convection system	dual diagonal
Oven levels	7
Glide shelves	1 full extension
Wire shelves	2 heavy gauge
Tray	1 baking tray
Grill trivet for trays	•
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	50 A – 11,000 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor



F30 CON XT
30 SINGLE OVEN XT

OVEN CAVITY	
Oven type	electric convection self-clean
Oven broiler type	electric
Oven functions	
Oven volume	4.1 ft³
Oven controls	hi-resolution LCD touch interface
Inner oven door	quadruple glass
Cooling fan	•
Auto cooking modes	33 preset cooking sequences with Bertazzoni Assistant
Door hinge	soft motion
Oven handle	translucent glass
Probe	•
Oven door finishing	black glass with stainless steel frame
Cavity finishing	pyrolityc black enamel
Convection system	dual diagonal
Oven levels	7
Glide shelves	1 full extension
Wire shelves	2 heavy gauge
Tray	1 baking tray
Grill trivet for trays	•
ELECTRICAL REQUIREMENTS	
Voltage, frequecy	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	30 A – 5500 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor



F30 CON XE
30 SINGLE OVEN XE

electric convection self-clean	electric convection self-clean
electric	electric
4.1 ft³	4.1 ft³
hi-resolution LCD touch interface	hi-resolution LCD touch interface
quadruple glass	quadruple glass
•	•
33 preset cooking sequences with Bertazzoni Assistant	–
soft motion	soft motion
solid metal	solid metal
–	–
black glass with stainless steel frame	black glass with stainless steel frame
pyrolityc black enamel	pyrolityc black enamel
dual diagonal	dual diagonal
7	7
1 full extension	1 full extension
2 heavy gauge	2 heavy gauge
1 baking tray	1 baking tray
•	•
120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz
30 A – 5500 W	30 A – 5500 W
CSA	CSA
2 years parts and labor	2 years parts and labor

COMBI-MICROWAVE



SO 24 PRO X
24/30 COMBI MICROWAVE OVEN

OVEN CAVITY	
Oven type	combi microwave
Oven grill type	electric
Oven functions	
Oven volume	1.34 ft³
Oven controls	digital touch interface
Inner oven door	double glass
Cooling fan	•
Auto cooking modes	13 preset
Door hinge	–
Oven handle	solid metal
Probe	–
Oven door finishing	stainless steel
Cavity finishing	stainless steel
Convection system	single
Oven levels	2
Glide shelves	–
Wire shelves	–
Tray	1 glass
Grill trivet for trays	•
ELECTRICAL REQUIREMENTS	
Voltage, frequecy	208/230 V, 60 Hz
Max amp usage, power rating	15 A – 3300 W
CERTIFICATIONS & WARRANTY	
Certification	UL
Warranty	2 years parts and labor
ACCESSORIES	

Installation with side trim panel TR30 PRO SO.

MICROWAVES



MICROWAVES		
Power levels	11	10
Clock/Timer	•	•
Cook time function	•	•
Sensor reheat, defrost, cook	•	•
Preset cooking modes function	•	•
Multiple sequence cooking	4	4
Child lock	•	•
Keep warm function	•	•
Setup/Help	•	•
OVEN CAVITY		
Oven volume	2 ft³	2 ft³
Cavity finishing	black enamel	white
Turntable	Ø 16"	Ø 16"
ELECTRICAL REQUIREMENTS		
Voltage, frequency	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	10 A – 1000 W	10 A – 1100 W
CERTIFICATIONS & WARRANTY		
Certification	UL	UL
Warranty	2 years parts and labor	2 years parts and labor
ACCESSORIES		

Installation with frame FR30 PRO B.

RANGETOPS AND COOKTOPS PROFESSIONAL SERIES



WORKTOP			
Gas zones	6	6	5
Burners type	brass	brass	brass
Griddle	electric	–	–
Design worktop	stainless steel squared	stainless steel squared	stainless steel squared
Worktop control	knobs	knobs	knobs
Knobs	solid metal	solid metal	solid metal
Pan support	cast iron	cast iron	cast iron
Backguard	•	•	•
Thermocouple safety device	•	•	•
One hand ignition	•	•	•
Wok adapter	•	•	•
Simmer ring	•	•	•
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6500 Btu/h	6500 Btu/h	6500 Btu/h
Auxiliary	3400 Btu/h	3400 Btu/h	3400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h	750 Btu/h
Griddle	1100 W		
Griddle dual control	–		
Griddle drip tray	•		
ELECTRICAL REQUIREMENTS			
Voltage, frequency	120 V, 60 Hz	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	10 A – 1080 W	1 A – 1 W	1 A – 1 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor



DB36 6 00 X 36 DROP-IN COOKTOP 6-BURNER			
WORKTOP			
Gas zones	6	6	5
Burners type	brass	brass	brass
Griddle	–	–	–
Design worktop	stainless steel squared	stainless steel low edge	stainless steel low edge
Worktop control	knobs	knobs	knobs
Knobs	solid metal	solid metal	solid metal
Pan support	cast iron	cast iron	cast iron
Backguard	–	–	–
Thermocouple safety device	•	•	•
One hand ignition	•	•	•
Wok adapter	•	•	•
Simmer ring	•	•	•
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6500 Btu/h	6500 Btu/h	6500 Btu/h
Auxiliary	3400 Btu/h	3400 Btu/h	3400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h	750 Btu/h
ELECTRICAL REQUIREMENTS			
Voltage, frequecy	120 V, 60 Hz	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	1 A – 2 W	1 A – 1 W	1 A – 1 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor



Q36 5 00 X 36 DROP-IN LOW EDGE COOKTOP 5-BURNER			
WORKTOP			
Gas zones	5	4	4
Burners type	aluminum	brass	aluminum
Griddle	–	–	–
Design worktop	stainless steel low edge	stainless steel low edge	stainless steel low edge
Worktop control	knobs	knobs	knobs
Knobs	soft touch	solid metal	soft touch
Pan support	cast iron	cast iron	cast iron
Backguard	–	–	–
Thermocouple safety device	•	•	•
One hand ignition	•	•	•
Wok adapter	•	•	•
Simmer ring	•	•	•
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6500 Btu/h	6500 Btu/h	6500 Btu/h
Auxiliary	3400 Btu/h	3400 Btu/h	3400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h	750 Btu/h
ELECTRICAL REQUIREMENTS			
Voltage, frequecy	120 V, 60 Hz	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	1 A – 1 W	1 A – 1 W	1 A – 1 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor



V36 5 00 X 36 COOKTOP 5-BURNER			V24 4 00 X 24 COOKTOP 4-BURNER		
WORKTOP					
Gas zones	5		4		
Burners type	aluminum		aluminum		
Griddle	–		–		
Design worktop	stainless steel stamped		stainless steel stamped		
Worktop control	knobs		knobs		
Knobs	soft touch		soft touch		
Pan support	cast iron		cast iron		
Backguard	–		–		
Thermocouple safety device	•		•		
One hand ignition	•		•		
Wok adapter	•		•		
Simmer ring	•		•		
COOKING ZONES					
Wok	13,000 Btu/h		13,000 Btu/h		
Rapid	11,000 Btu/h		11,000 Btu/h		
Semi-rapid	6500 Btu/h		6500 Btu/h		
Auxiliary	3400 Btu/h		3400 Btu/h		
Simmer rate	750 Btu/h		750 Btu/h		
ELECTRICAL REQUIREMENTS					
Voltage, frequency	120 V, 60 Hz		120 V, 60 Hz		
Max amp usage, power rating	1 A – 1 W		1 A – 1 W		
CERTIFICATIONS & WARRANTY					
Certification	CSA		CSA		
Warranty	2 years parts and labor		2 years parts and labor		



P30 4 CER NE 30 CERAMIC COOKTOP			P24 4 CER NE 24 CERAMIC COOKTOP		
WORKTOP					
Radiant heating zones	4		4		
Design worktop	ceramic glass and metal trim		ceramic glass and metal trim		
Worktop control	knobs		knobs		
Knobs	soft touch		soft touch		
COOKING ZONES					
Back right	Ø 7" – 1800 W		Ø 6" – 1200 W		
Front right	Ø 6" – 1200 W		Ø 7" – 1800 W		
Back left	Ø 6" – 1200 W		Ø 7" – 1800 W		
Front left	Ø 5" – 1100 W		Ø 6" – 1200 W		
Front left extensible	Ø 9" – 2500 W				
ELECTRICAL REQUIREMENTS					
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz		120/208 Vac – 120/240 Vac, 60 Hz		
Max amp usage, power rating	24 A – 28 A, 5030 W – 6700 W		22 A – 25 A, 4500 W – 6000 W		
CERTIFICATIONS & WARRANTY					
Certification	CSA – UL		CSA – UL		
Warranty	2 years parts and labor		2 years parts and labor		

COOKTOPS
DESIGN SERIES



	PM36 5 00 X 36 SEGMENTED COOKTOP 5-BURNER	PM36 5 S0 X 36 SEGMENTED COOKTOP 5-BURNER	PM36 3 0G X 36 SEGMENTED COOKTOP 3-BURNER AND GRIDDLE
WORKTOP			
Gas zones	5	5	3
Burners type	brass	brass	brass
Griddle	–	–	1
Induction zones	–	–	–
Design worktop	stainless steel low edge	stainless steel low edge	stainless steel low edge
Worktop control	knobs	knobs	knobs
Knobs	solid metal	solid metal	solid metal
Pan support	cast iron	cast iron	cast iron
Backguard	–	–	–
Thermocouple safety device	•	•	•
One hand ignition	•	•	•
Wok adapter	•	•	•
Simmer ring	–	–	–
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6500 Btu/h	6500 Btu/h	6500 Btu/h
Auxiliary	–	–	–
Simmer rate	750 Btu/h	750 Btu/h	750 Btu/h
Griddle	–	–	800 W
Griddle dual control	–	–	•
ELECTRICAL REQUIREMENTS			
Voltage, frequency	120 V, 60 Hz	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	1 A – 1 W	1 A – 1 W	10 A – 800 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor



	PM36 3 IG X 36 COOKTOP 3-BURNER AND 2 INDUCTION ZONES	PM36 1 IG X 36 COOKTOP 1-BURNER, 2 INDUCTION ZONES AND GRIDDLE	PM36 0 IG X 36 COOKTOP 5 INDUCTION ZONES
WORKTOP			
Gas zones	3	1	–
Burners type	brass	brass	–
Griddle	–	1	–
Induction zones	2	1	5
Design worktop	stainless steel low edge	stainless steel low edge	stainless steel low edge
Worktop control	knobs	knobs	knobs
Knobs	solid metal	solid metal	solid metal
Pan support	cast iron	cast iron	–
Backguard	–	–	–
Thermocouple safety device	•	•	–
One hand ignition	•	•	–
Wok adapter	•	•	–
Simmer ring	–	–	–
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	–
Rapid	11,000 Btu/h	–	–
Semi-rapid	6500 Btu/h	–	–
Auxiliary	–	–	–
Simmer rate	750 Btu/h	750 Btu/h	–
Griddle	–	800 W	–
Griddle dual control	–	•	–
Griddle drip tray	–	–	–
Center	–	–	Ø 10¼" – 3000 W
Back center	–	–	–
Front center	–	–	–
Back right	Ø 5¹¹⁄₁₆" – 1800 W	Ø 5¹¹⁄₁₆" – 1800 W	Ø 5¹¹⁄₁₆" – 1800 W
Front right	Ø 5¹¹⁄₁₆" – 1800 W	Ø 5¹¹⁄₁₆" – 1800 W	Ø 5¹¹⁄₁₆" – 1800 W
Back left	–	–	Ø 5¹¹⁄₁₆" – 1800 W
Front left	–	–	Ø 5¹¹⁄₁₆" – 1800 W
Front left extensible	–	–	–
Residual heat indicator	•	•	•
ELECTRICAL REQUIREMENTS			
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	13.5 A – 15.5 A, 2800 W – 3700 W	20.2 A – 22.2 A, 3600 W – 4500 W	40 A – 45.8 A, 8300 W – 11,000 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor



	P36 5 I X 36 COOKTOP 5 INDUCTION ZONES	P30 4 I X 36 COOKTOP 4 INDUCTION ZONES
WORKTOP		
Gas zones	–	–
Burners type	–	–
Griddle	–	–
Induction zones	5	4
Design worktop	ceramic glass with stainless steel frame	ceramic glass with stainless steel frame
Worktop control	touch	touch
COOKING ZONES		
Center	Ø 11" – 3600 W	
Back center		Ø 6½" – 2200 W
Front center		Ø 8 ⅝" – 2800 W
Back right	Ø 8 ⅝" – 2800 W	
Front right	Ø 6½" – 2200 W	Ø 11" – 2200 W
Back left	Ø 6½" – 2200 W	
Front left	Ø 8 ⅝" – 2800 W	Ø 11" – 3600 W
Front left extensible	–	–
Residual heat indicator	•	•
ELECTRICAL REQUIREMENTS		
Voltage, frequency	120/240 Vac, 60 Hz	120/240 Vac, 60 Hz
Max amp usage, power rating	50 A – 9600 W	40 A – 7200 W
CERTIFICATIONS & WARRANTY		
Certification	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor

VENTILATION
PROFESSIONAL
SERIES



	KU48 PRO 2X 48 UNDERMOUNT CANOPY HOOD, 2 MOTOR	KU36 PRO 2X 36 UNDERMOUNT CANOPY HOOD, 2 MOTOR	KU48 PRO 1X 48 UNDERMOUNT CANOPY HOOD, 1 MOTOR
VENTILATION			
Hood finishing	stainless steel	stainless steel	stainless steel
Motor	2	2	1
Speed	3	3	3
Hood control	electronic with buttons	electronic with buttons	electronic with buttons
Halogen lights	4	4	2
Filters	baffle stainless steel	baffle stainless steel	aluminum mesh
Max extraction power	1200 CFM	1200 CFM	600 CFM
Noise	59 dBA	59 dBA	59 dBA
Front bar	–	–	–
ELECTRICAL REQUIREMENTS			
Voltage, frequency	120 V, 60 Hz	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	6.6 A – 800 W	6.6 A – 800 W	3.3 A – 400 W
CERTIFICATIONS & WARRANTY			
Certification	cETLus	cETLus	cETLus
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor
NOTES			
	All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers. Medium duct cover (item 901263) and full-width duct cover (item 901261), air bracket (item 901264).	All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers. Medium duct cover (item 901263) and full-width duct cover (item 901265), air bracket (item 901264).	All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable narrow and full-width duct covers. Recirculation kit (item 901154) can be installed in combination with the narrow duct cover (item 901262). Full-width duct cover (item 901261). Narrow duct cover for ceiling height 8-10' (item 901281) is available.



VENTILATION			
Hood finishing	stainless steel	stainless steel	stainless steel
Motor	1	1	1
Speed	3	3	3
Hood control	electronic with buttons	electronic with buttons	electronic with buttons
Halogen lights	2	2	2
Filters	aluminum mesh	aluminum mesh	aluminum mesh
Max extraction power	600 CFM	600 CFM	600 CFM
Noise	59 dBA	59 dBA	59 dBA
Front bar	–	–	–
ELECTRICAL REQUIREMENTS			
Voltage, frequency	120 V, 60 Hz	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	3.3 A – 400 W	3.3 A – 400 W	3.3 A – 400 W
CERTIFICATIONS & WARRANTY			
Certification	cETLus	cETLus	cETLus
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor
OPTIONALS			
European baffle filters available			
NOTES			
All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable narrow and full-width duct covers. Recirculation kit (item 901154) can be installed in combination with the narrow duct cover (item 901262). Full-width duct cover (item 901265). Narrow duct cover for ceiling height 8-10' (item 901281) is available.			
All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable narrow and full-width duct covers. Recirculation kit (item 901154) can be installed in combination with the narrow duct cover (item 901262). Full-width duct cover (item 901266). Narrow duct cover for ceiling height 8-10' (item 901281) is available.			
All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable narrow. Recirculation kit (item 901154) can be installed in combination with the narrow duct cover (item 901262). Narrow duct cover for ceiling height 8-10' (item 901281) is available.			



VENTILATION		
Hood finishing	stainless steel	stainless steel
Motor	1	1
Speed	3	3
Hood control	slider	slider
Halogen lights	2	2
Filters	aluminum mesh	aluminum mesh
Max extraction power	400 CFM	400 CFM
Noise	56 dBA	56 dBA
Front bar	–	–
ELECTRICAL REQUIREMENTS		
Voltage, frequency	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	3.3 A – 400 W	3.3 A – 400 W
CERTIFICATIONS & WARRANTY		
Certification	UL	UL
Warranty	2 years parts and labor	2 years parts and labor
NOTES		
All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable narrow duct cover (item 901262), medium duct cover (item 901263) and full-width duct cover (item 901265). Narrow duct cover for ceiling height 8-10' (item 901281) is available.		
All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable narrow duct cover (item 901262), medium duct cover (item 901263) and full-width duct cover (item 901266). Narrow duct cover for ceiling height 8-10' (item 901281) is available.		



KIN36 PRO X
36 Baffle Insert Hood

KIN30 PRO X
30 Baffle Insert Hood

VENTILATION	
Hood finishing	stainless steel
Motor	2
Speed	3
Hood control	electronic with buttons and remote control
Halogen lights	4
Filters	baffle stainless steel
Max extraction power	1000 CFM
Noise	59 dBA
Front bar	–
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	6.6 A – 800 W
CERTIFICATIONS & WARRANTY	
Certification	cETLus
Warranty	2 years parts and labor
NOTES	

Air bracket (item 901264).

Hood finishing	stainless steel
Motor	1
Speed	3
Hood control	double electronic slider and remote control
Halogen lights	2
Filters	baffle stainless steel
Max extraction power	600 CFM
Noise	59 dBA
Front bar	–
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	3.3 A – 400 W
CERTIFICATIONS & WARRANTY	
Certification	cETLus
Warranty	2 years parts and labor
NOTES	

VENTILATION
DESIGN SERIES



KG48 CONX
48 HOOD, 1 MOTOR

KG36 CONX
36 HOOD, 1 MOTOR

VENTILATION	
Hood finishing	
Motor	
Speed	
Hood control	
Halogen lights	
Filters	
Max extraction power	
Noise	
Front bar	
ELECTRICAL REQUIREMENTS	
Voltage, frequency	
Max amp usage, power rating	
CERTIFICATIONS & WARRANTY	
Certification	
Warranty	
OPTIONALS	

NOTES

Hood finishing	stainless steel finishing and glass
Motor	1
Speed	3
Hood control	touch
Halogen lights	2
Filters	baffle
Max extraction power	600 CFM
Noise	59 dBA
Front bar	–
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	3.3 A – 400 W
CERTIFICATIONS & WARRANTY	
Certification	cETLus
Warranty	2 years parts and labor
OPTIONALS	
Recirculation kit (item 901154)	

|--|

Duct cover included.

Hood finishing	stainless steel finishing and glass
Motor	1
Speed	3
Hood control	touch
Halogen lights	2
Filters	baffle
Max extraction power	600 CFM
Noise	59 dBA
Front bar	–
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	3.3 A – 400 W
CERTIFICATIONS & WARRANTY	
Certification	cETLus
Warranty	2 years parts and labor
OPTIONALS	
Recirculation kit (item 901154)	

|--|

Duct cover included.



K48 CON X
WALLMOUNT HOOD, 1 MOTOR



K36 CON X
WALLMOUNT HOOD, 1 MOTOR

VENTILATION	
Hood finishing	stainless steel
Motor	1
Speed	3
Hood control	electronic
Halogen lights	2
Filters	aluminum mesh
Max extraction power	600 CFM
Noise	59 dBA
Front bar	–
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	3.3 A – 400 W
CERTIFICATIONS & WARRANTY	
Certification	cETLus
Warranty	2 years parts and labor
OPTIONALS	
	Recirculation kit (item 901154)
NOTES	

Duct cover included.
Extension kit (item 901256) is available.

stainless steel	
1	
3	
electronic	
2	
aluminum mesh	
600 CFM	
59 dBA	
–	
120 V, 60 Hz	
3.3 A – 400 W	
cETLus	
2 years parts and labor	
Recirculation kit (item 901154)	

Duct cover included.
Extension kit (item 901256) is available.

VENTILATION
MASTER SERIES



K48 HD 2X
48 HOOD, 2 MOTOR



K36 HD 2X
36 HOOD, 2 MOTOR

VENTILATION
Hood finishing
Motor
Speed
Hood control
Halogen lights
Filters
Max extraction power
Noise
Front bar
ELECTRICAL REQUIREMENTS
Voltage, frequency
Max amp usage, power rating
CERTIFICATIONS & WARRANTY
Certification
Warranty
NOTES

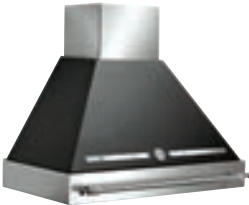
stainless steel
2
3
electronic with buttons
4
baffle stainless steel
1200 CFM
59 dBA
–
120 V, 60 Hz
6.6 A – 800 W
cETLus
2 years parts and labor

All Master hoods can be installed under 12" deep wall cabinets or with the optional height-adjustablemedium and full-width duct covers.
Medium duct cover (item 901263) and full-width duct cover (item 901261), air bracket (item 901264).

stainless steel
2
3
electronic with buttons
4
baffle stainless steel
1200 CFM
59 dBA
–
120 V ,60 Hz
6.6 A – 800 W
cETLus
2 years parts and labor

All Master hoods can be installed under 12" deep wall cabinets or with the optional height-adjustablemedium and full-width duct covers.
Medium duct cover (item 901263) and full-width duct cover (item 901265), air bracket (item 901264).

VENTILATION
HERITAGE SERIES



K48 HER X+KC48 HER NE
48 CANOPY AND BASE HOOD

K36 HER X + KC36 HER NE
36 CANOPY AND BASE HOOD

VENTILATION
Hood finishing
Motor
Speed
Hood control
Halogen lights
Filters
Max extraction power
Noise
Front bar
ELECTRICAL REQUIREMENTS
Voltage, frequency
Max amp usage, power rating
CERTIFICATIONS & WARRANTY
Certification
Warranty
COLOR OPTIONS

stainless steel and matt color
1
3
electronic
2
baffle stainless steel
600 CFM
59 dBA
•
120 V, 60 Hz
3.3 A – 400 W
CSA
2 years parts and labor

NEVI

CR

K48 HER X + KC48 HER NE
K48 HER X + KC48 HER VI
K48 HER X + KC48 HER CR

stainless steel and matt color
1
3
electronic
2
baffle stainless steel
600 CFM
59 dBA
•
120 V, 60 Hz
3.3 A – 400 W
CSA
2 years parts and labor

NEVI

CR

K36 HER X + KC36 HER NE
K36 HER X + KC36 HER VI
K36 HER X + KC36 HER CR

NOTES

The Heritage Series range hood is supplied in two parts.
Duct cover included.

The Heritage Series range hood is supplied in two parts.
Duct cover included.

ACCESSORIES



SP48 STA X
48" BACKSPLASH
Dimensions W 48" - H 26½"



SP36 STA X
36" BACKSPLASH
Dimensions W 36" - H 26½"



SP30 STA X
30" BACKSPLASH
Dimensions W 30" - H 26½"



SP24 STA X
24" BACKSPLASH
Dimensions W 24" - H 26½"



BS48 HER X
48" BACKSPLASH
Dimensions W 48" - H 26½"



BS36 HER X
36" BACKSPLASH
Dimensions W 36" - H 26½"



901263
MEDIUM DUCT COVER FOR HOOD, 2 MOTOR
Dimensions W 22¼" - H Install 9-12'



901262
NARROW DUCT COVER TALL FOR HOOD, 1 MOTOR
Dimensions W 97⁄16" - H Install 9-12'



901266
30" FULL-WIDTH DUCT COVER FOR HOOD, 1 MOTOR
Dimensions W 30" - H Install 9-12'



901265
36" FULL-WIDTH DUCT COVER FOR HOOD, 1 MOTOR
Dimensions W 36" - H Install 9-12'



901261
48" FULL-WIDTH DUCT COVER FOR HOOD, 1 MOTOR
Dimensions W 48" - H Install 9-12'



901281
NARROW DUCT COVER SHORT
FOR HOOD, 1 MOTOR
Dimensions W 9⁷/₁₆" - H Install 8-10'



901256
DUCT EXTENSION KIT FOR ALL
CON HOOD MODELS
Dimensions W min 30³/₄" - H max 52³/₄"
Install 9-12'



HK36 HER X
HANDLE KIT 36" FOR HOME
REFRIGERATOR



HK24 HER X
HANDLE KIT 24" FOR HOME
REFRIGERATOR



IRF 24 X
ISLAND BACKGUARD HEIGHT ³/₄" FOR
24" RANGE
Dimensions W 24" - H ³/₄'



IRF 30 X
ISLAND BACKGUARD HEIGHT ³/₄" FOR
30" RANGE
Dimensions W 30" - H ³/₄'



IRF 36 X
ISLAND BACKGUARD HEIGHT ³/₄' FOR
36" RANGE
Dimensions W 36" - H ³/₄'



IRF 48 X
ISLAND BACKGUARD HEIGHT ³/₄" FOR
48" RANGE
Dimensions W 48" - H ³/₄'



KC48 HER CR
48" HERITAGE CANOPY HOOD
Crema



KC48 HER NE
48" HERITAGE CANOPY HOOD
Nero



KC48 HER VI
48" HERITAGE CANOPY HOOD
Vino



KC36 HER CR
36" HERITAGE CANOPY HOOD
Crema



KC36 HER NE
36" HERITAGE CANOPY HOOD
Nero



KC36 HER VI
36" HERITAGE CANOPY HOOD
Vino



SG36 X
STAINLESS STEEL GRIDDLE
FOR RANGES ALL SERIES AND ALL
RANGETOPS AND DB, QB COOKTOPS



C I PAN
CAST IRON GRIDDLE PLATE
FOR ALL RANGES, RANGETOPS AND
COOKTOPS WITH GAS BURNERS



901264
AIR BRACKET FOR HOOD 2 MOTOR



901247
AIR BRACKET Y-ADAPTER FOR
KIN 36 PRO INSERT HOOD



901253
KIT BAFFLE FILTERS FOR KU24-36-48



901252
KIT BAFFLE FILTERS FOR KU30



TG
TELESCOPIC GLIDE SHELF F30



TGC
TELESCOPIC GLIDE SHELF GUIDES
FOR 30 AND 36 RANGE OVENS
ACCOMODATES STANDARD OVEN
SHELF



TGSCS36
TELESCOPIC GLIDE SHELF FOR
36 SELF-CLEAN RANGES



TGSCS30
TELESCOPIC GLIDE SHELF FOR
30 SELF-CLEAN RANGES



TKS 24 X
TOEKICK FOR 24" RANGES,
ALL SERIES

Dimensions W 24" - H Install 4"

TKS 30 X
TOEKICK FOR 30" RANGES,
ALL SERIES

Dimensions W 30" - H Install 4"

TKS 36 X
TOEKICK FOR 36" RANGES,
ALL SERIES

Dimensions W 36" - H Install 4"

TKS 48 X
TOEKICK FOR 48" RANGES,
ALL SERIES

Dimensions W 48" - H Install 4"



901272
PORCELAIN TRAY FOR RANGES AND
OVENS 30-INCH OR LARGER

901273
GLASS TRAY FOR RANGES AND
OVENS 30-INCH OR LARGER

**ST36 X / ST36 NE / ST36 BI / ST36 GI /
ST36 AR / ST36 RO / ST36 VI**

**ST36 HER CR / ST36 HER NE /
ST36 HER VI**

36" SIDE TRIM
Dimensions W 30½" - H ¾"

X

NE

BI

GI

AR

RO

VI

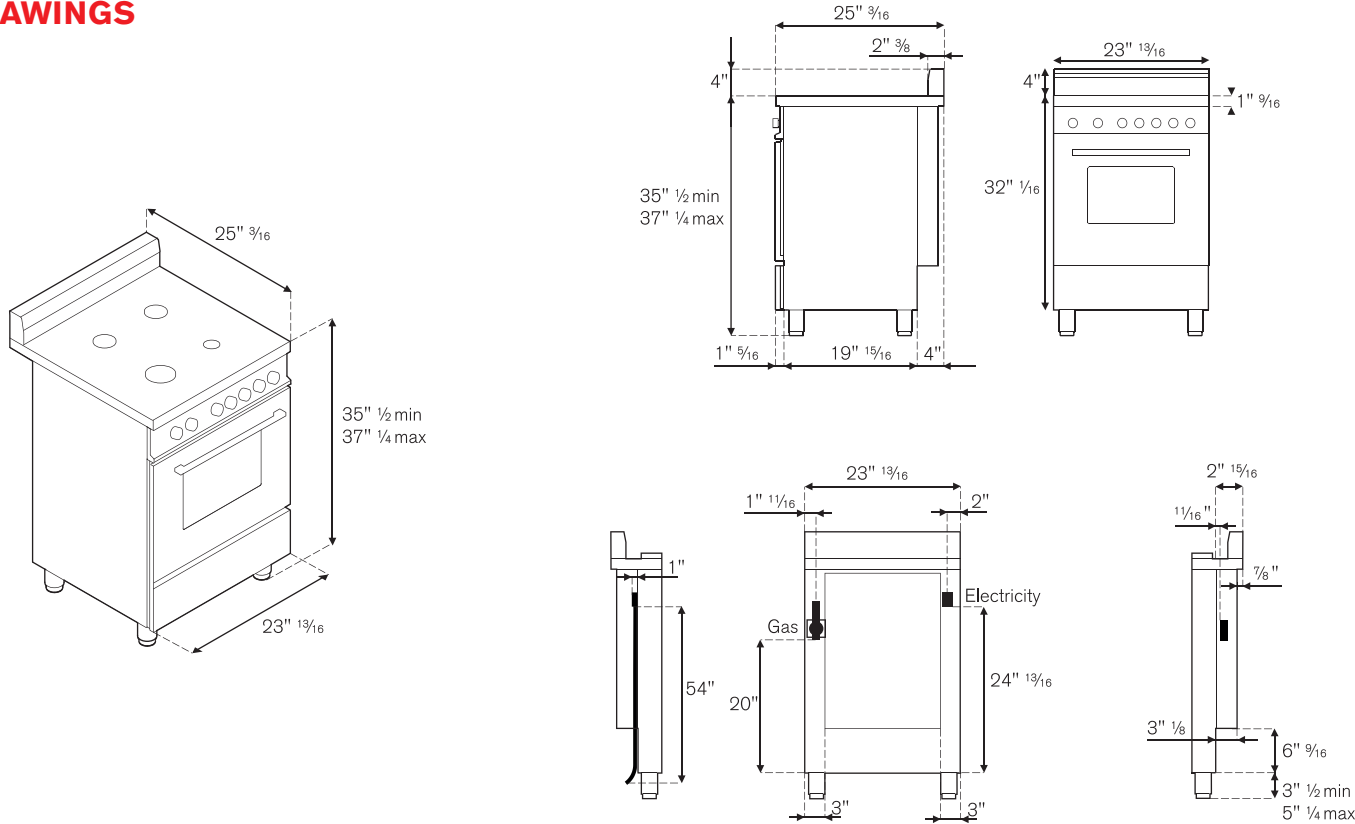
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VI

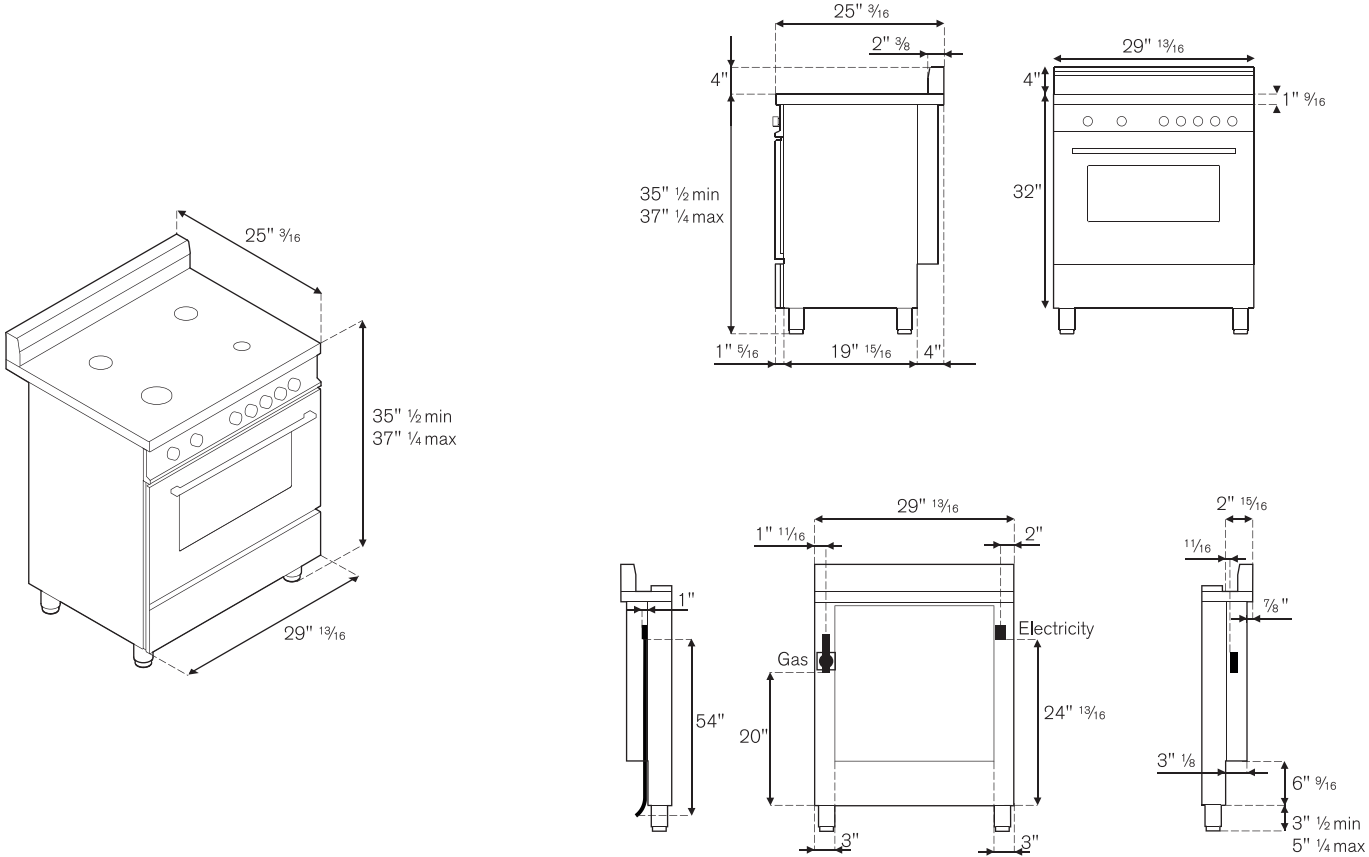
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INSTALLATION
DRAWINGS

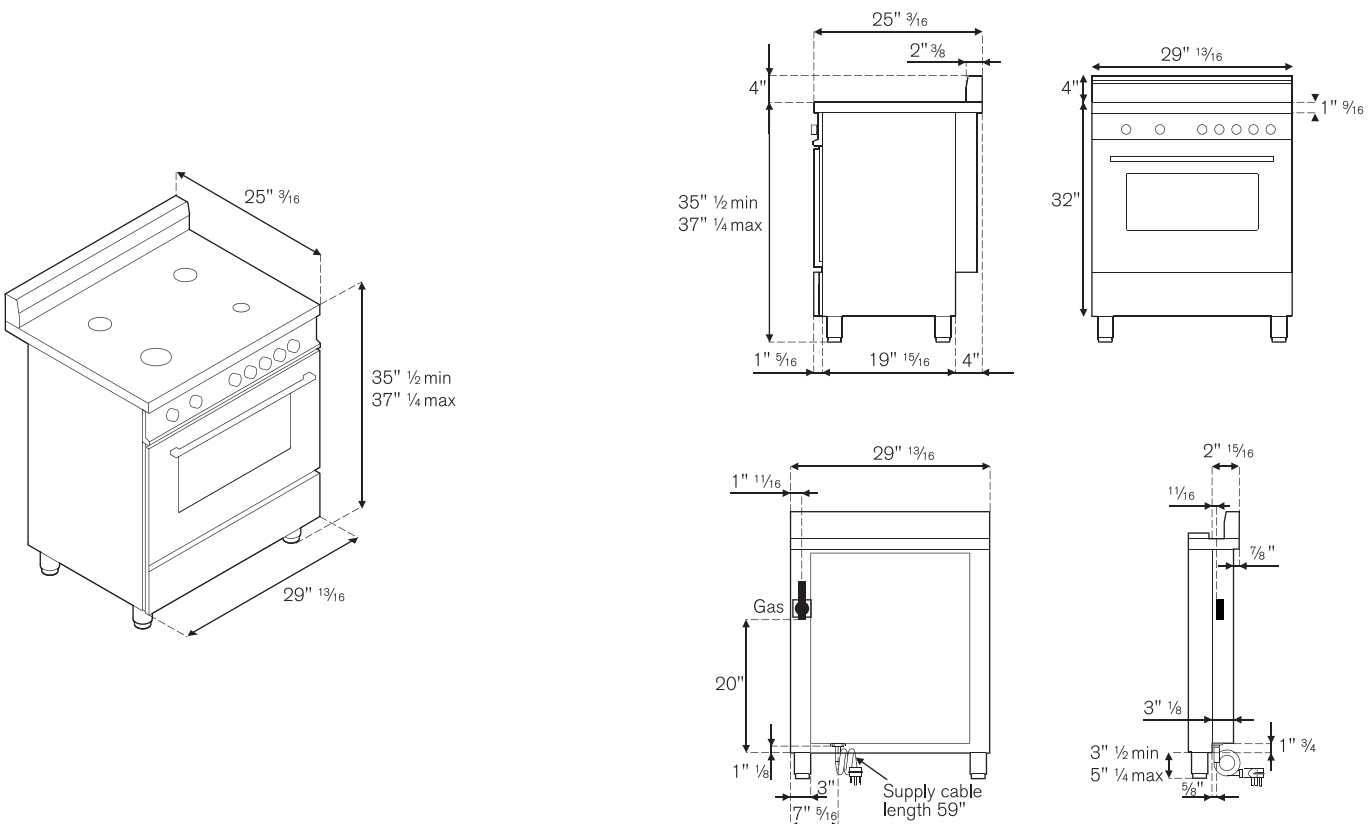
PRO24 4 GAS X



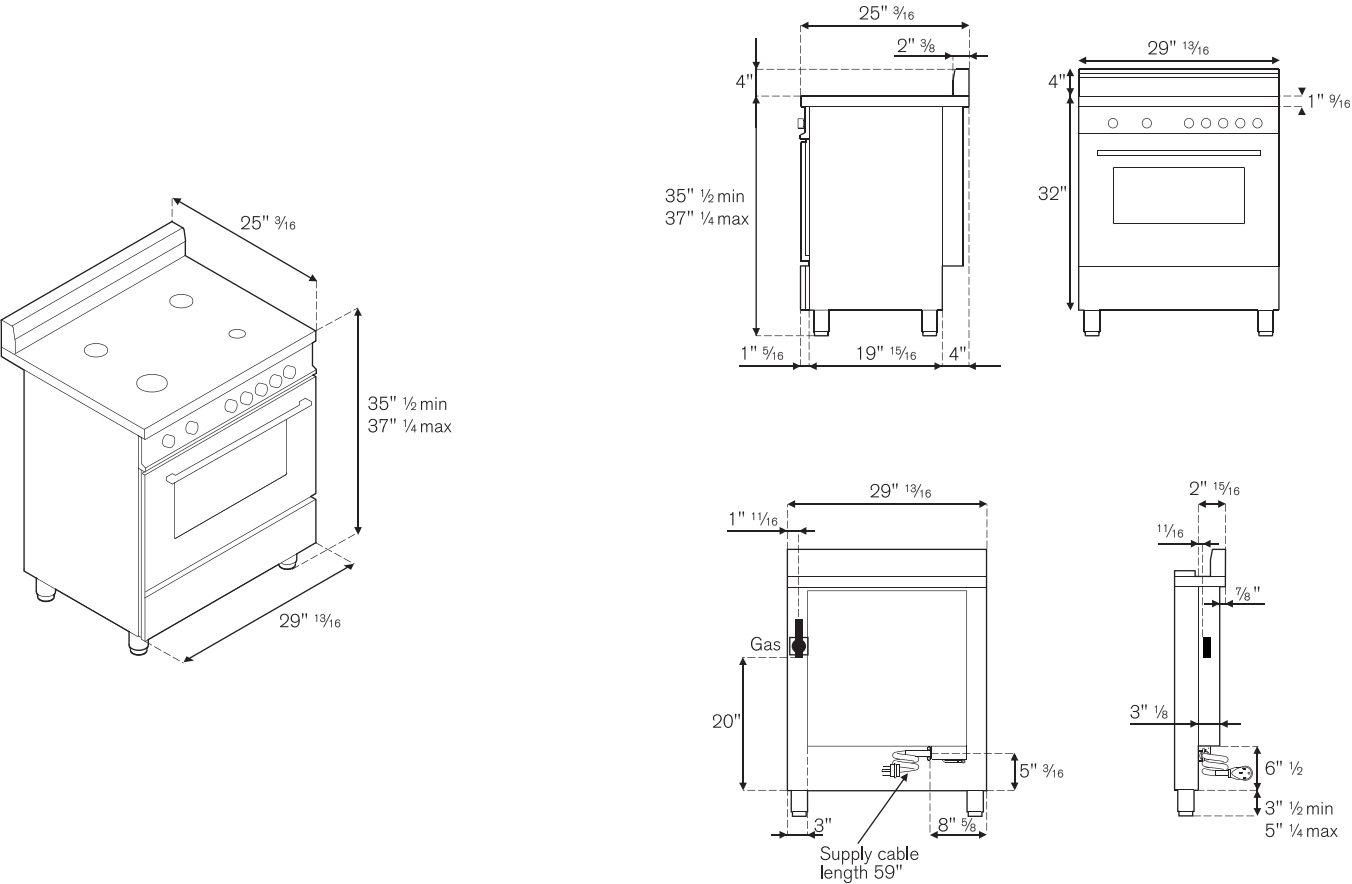
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MAS30 4 GAS XT
MAS30 4 GAS XE



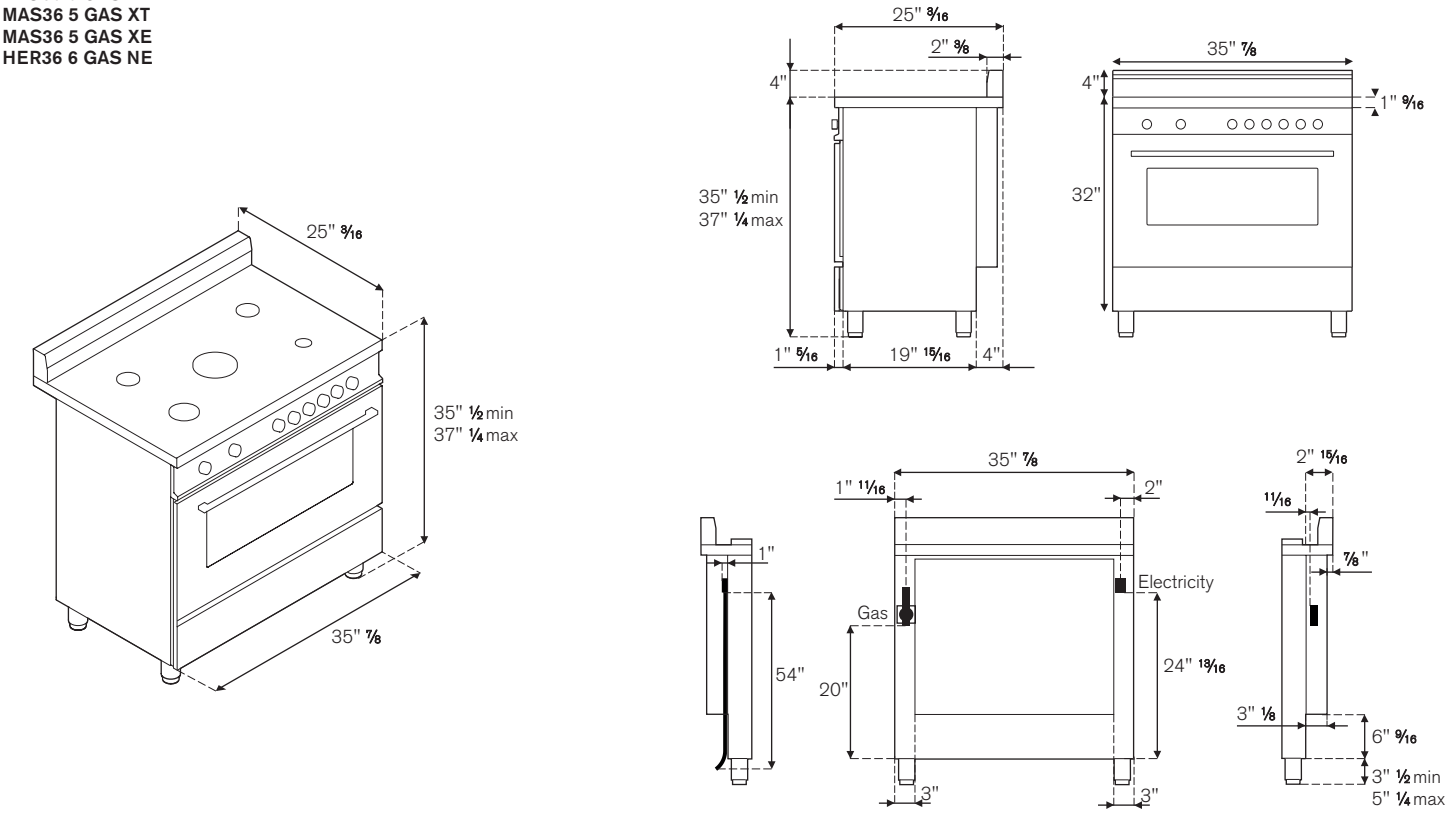
PRO30 4 DFS X
MAS30 4 DFS XT



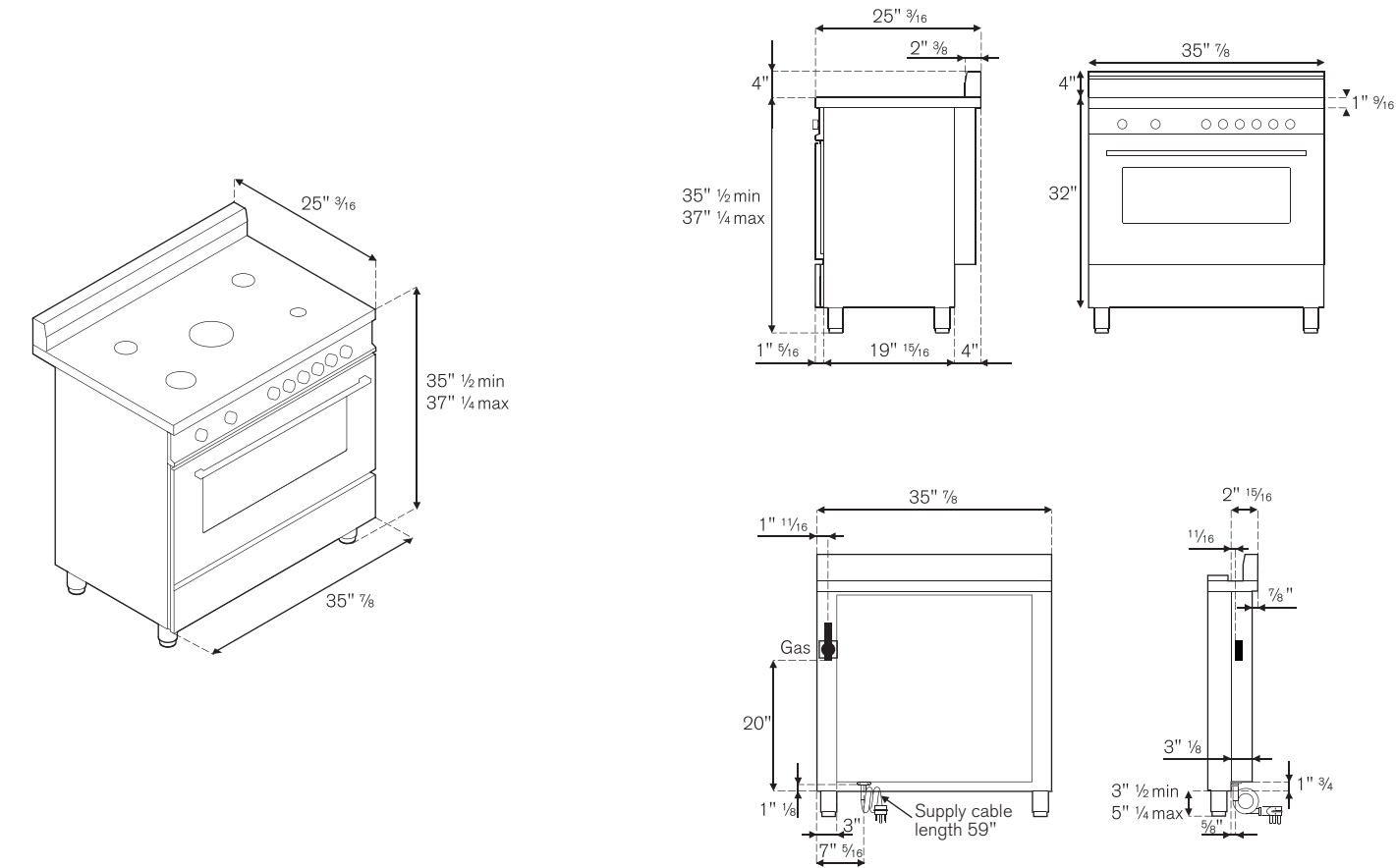
MAS30 4 DFM XE



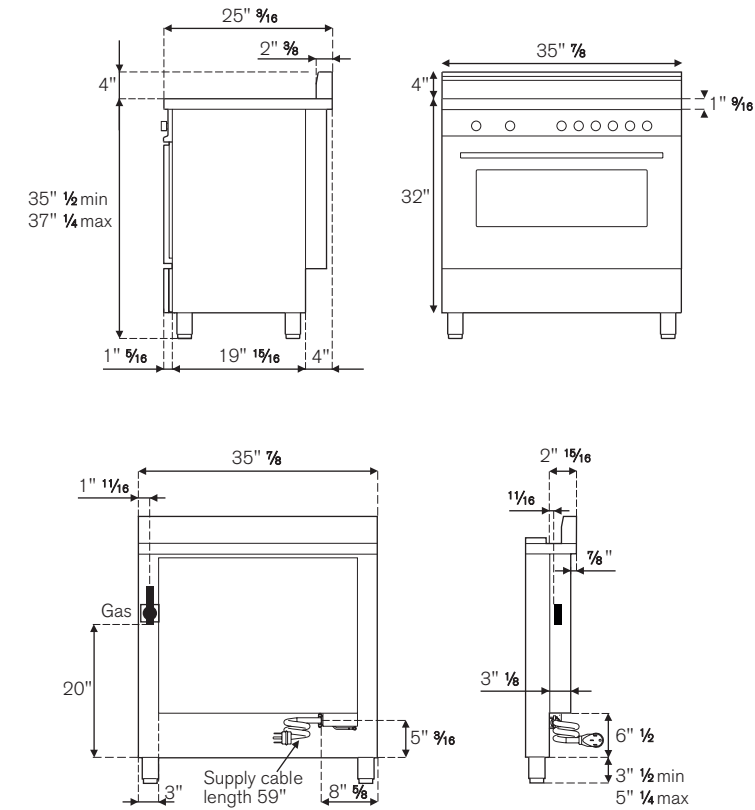
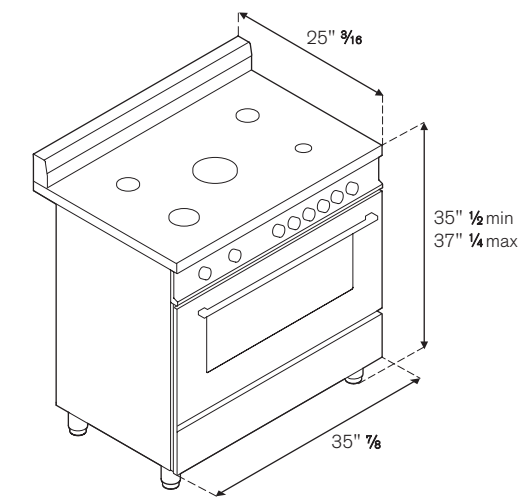
PRO36 5 GAS X
PRO36 6 GAS X
MAS36 5 GAS XT
MAS36 5 GAS XE
HER36 6 GAS NE



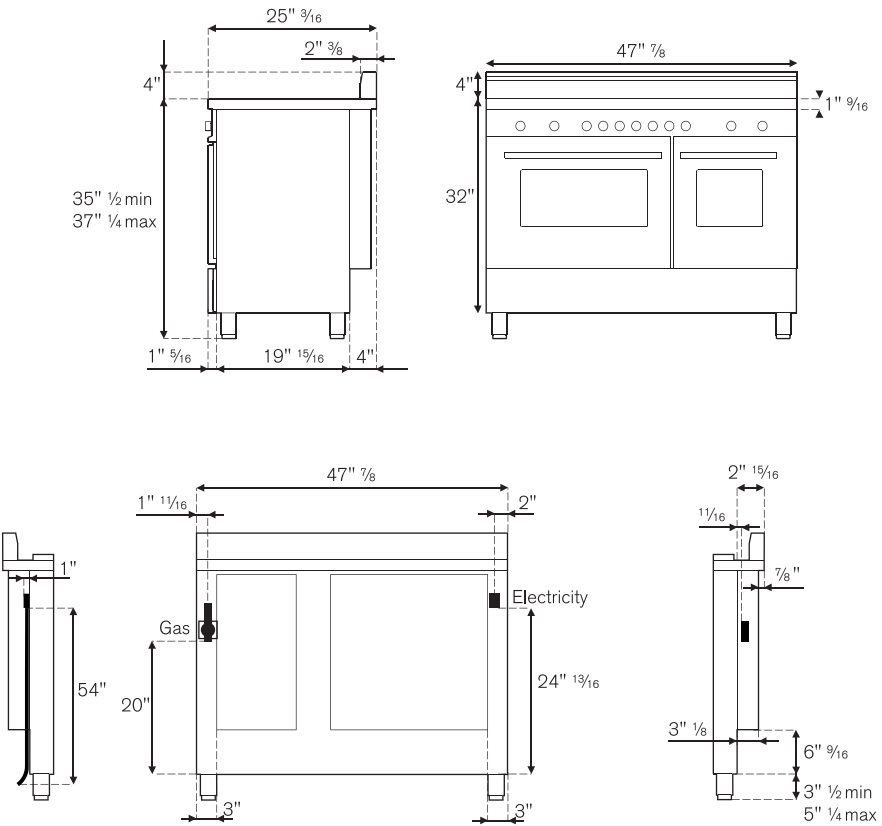
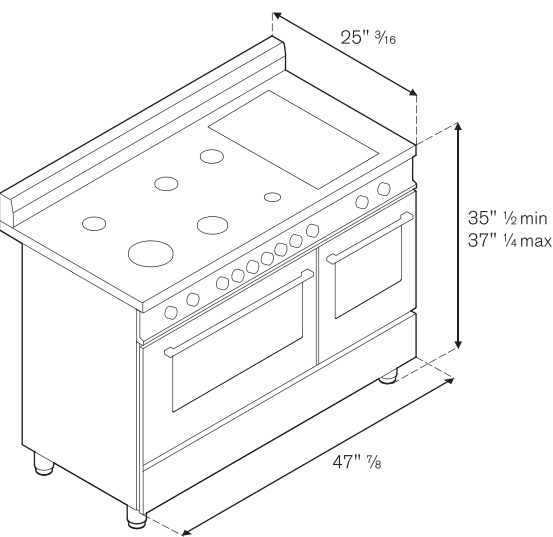
PRO36 6 DFS X
MAS36 5 DFS XT



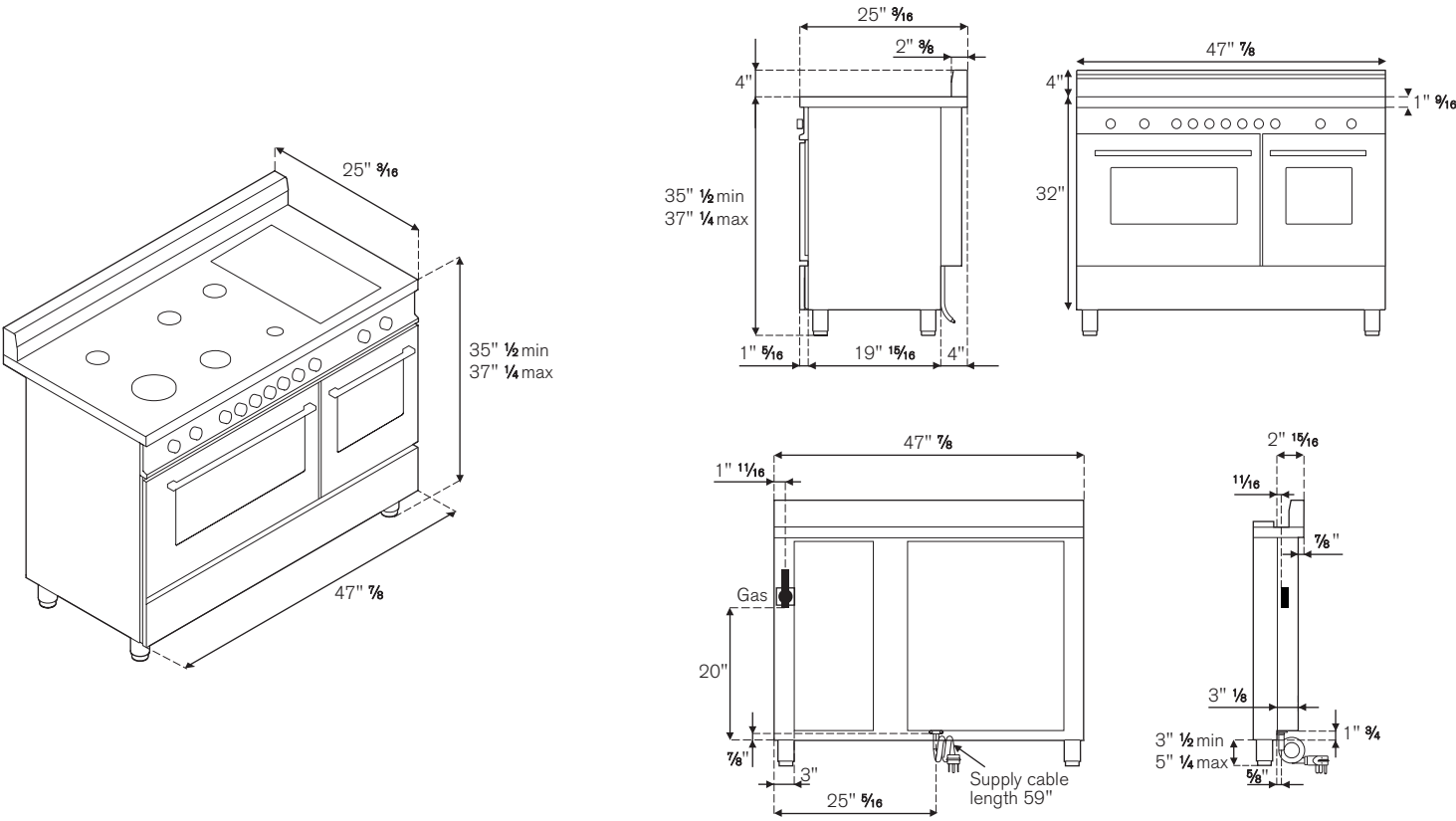
MAS36 5 DFM XE



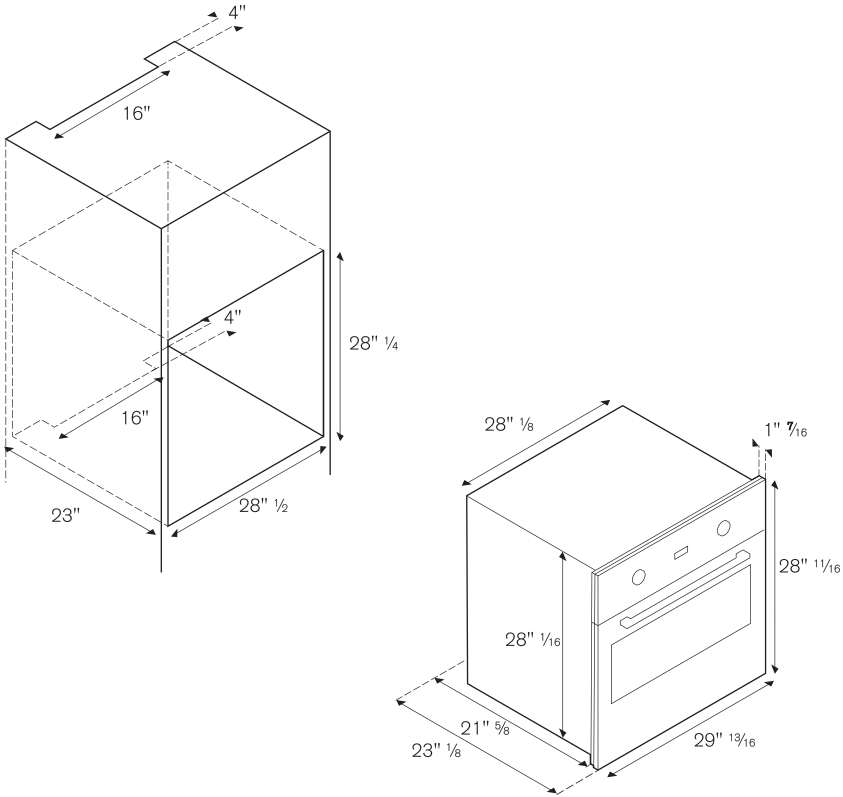
PRO48 6G GAS X
MAS48 6G GAS XT
HER48 6G GAS NE



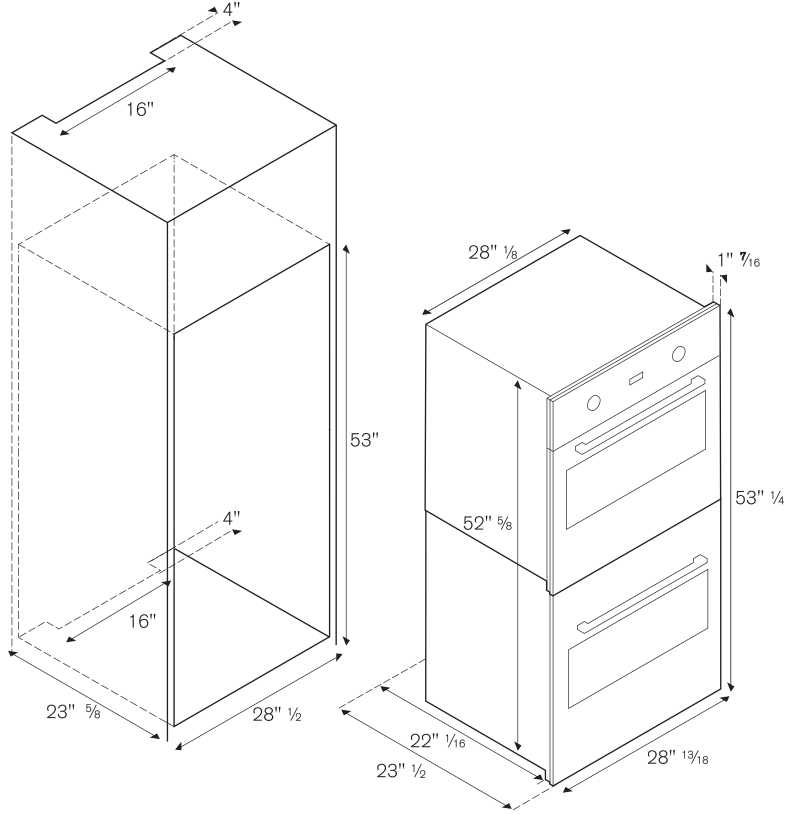
MAS48 6G DFS XT
PRO48 6G DFS X



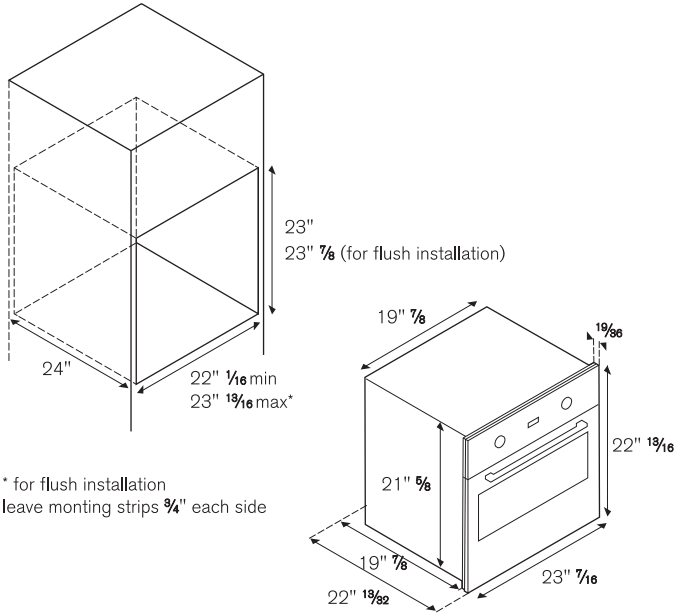
F30 PRO XT
F30 PRO XE
F30 PRO X



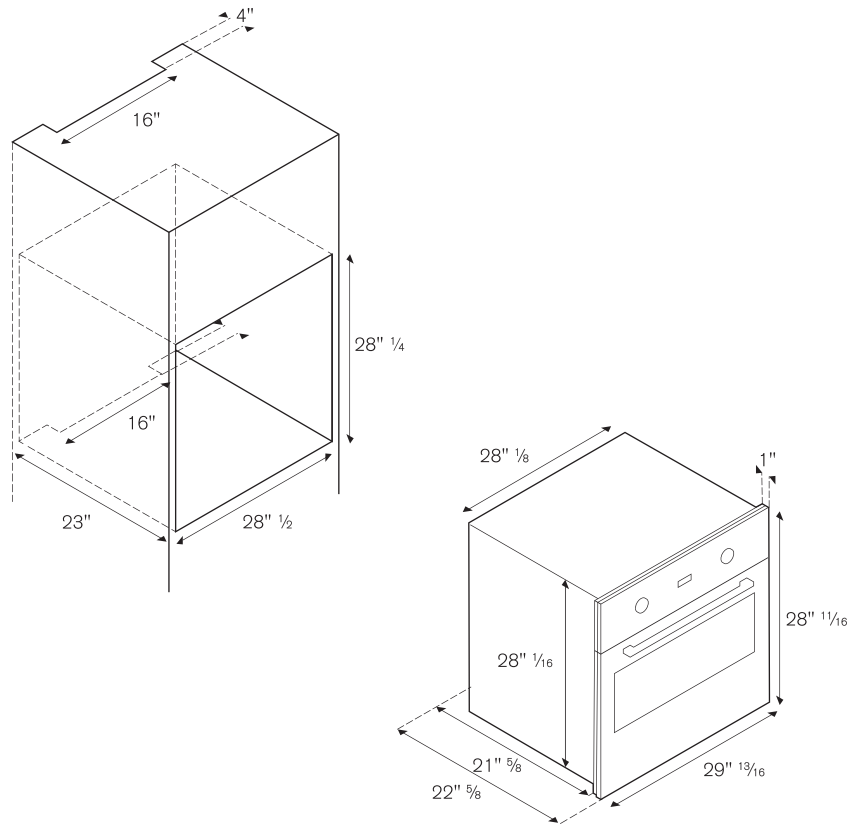
FD30 PRO XT
FD30 PRO XE



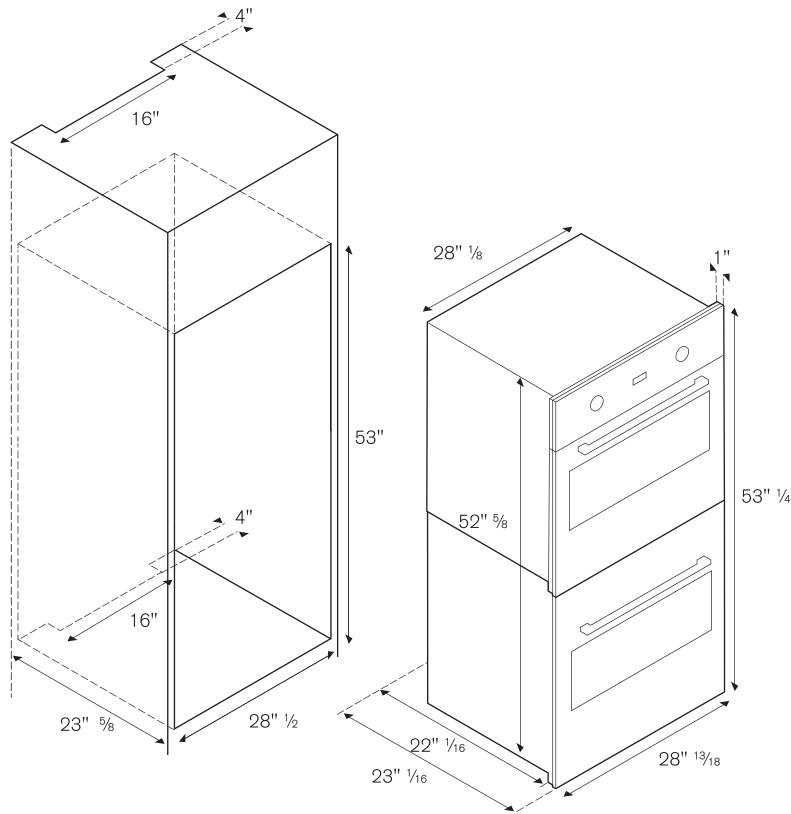
F24 PRO XV



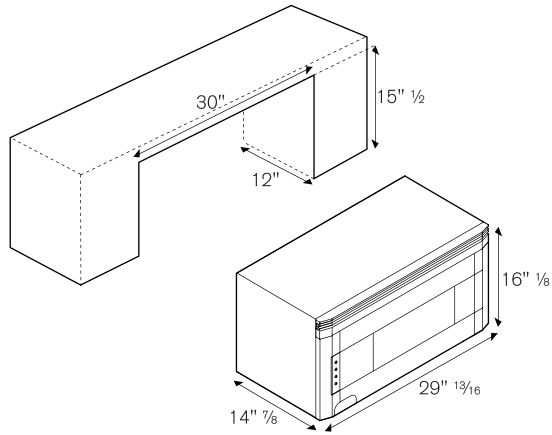
F30 CON XT
F30 CON XE
F30 PRO XV



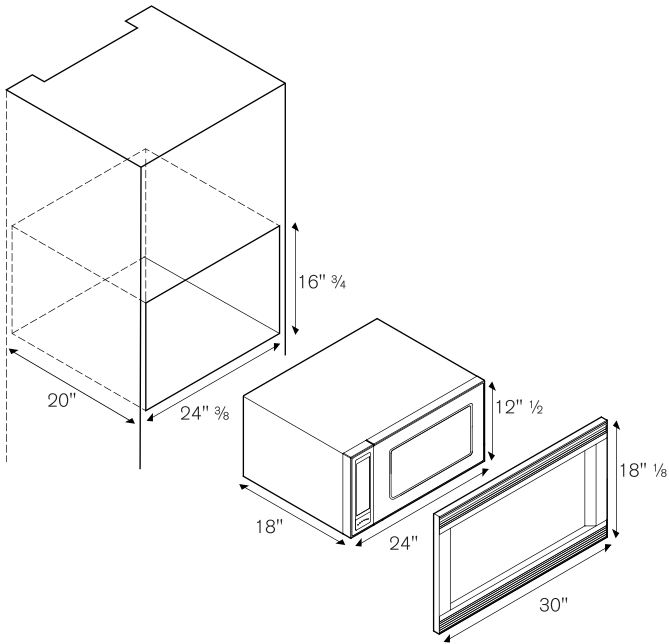
FD30 CON XT
FD30 CON XE
FD30 PRO XV



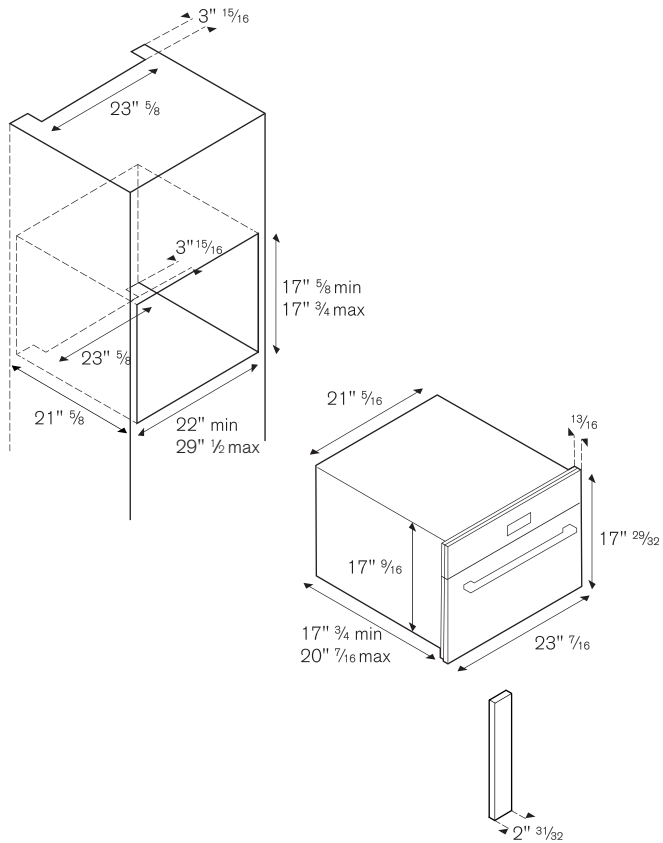
KO 30 PRO X



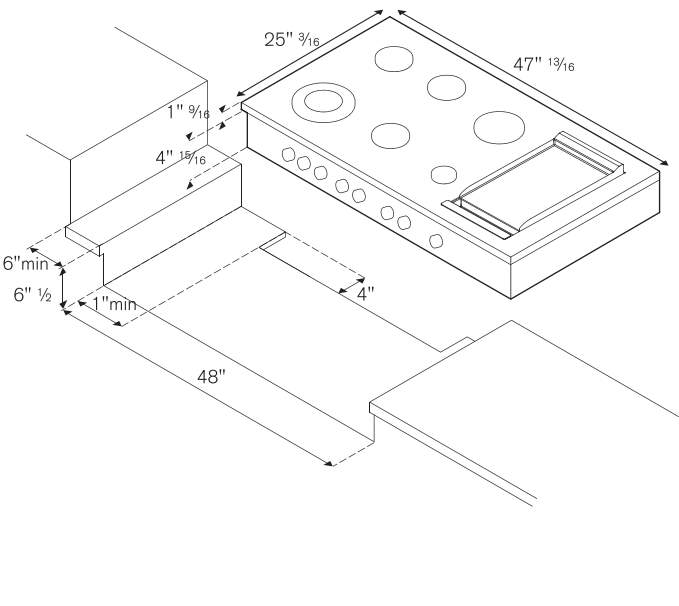
MO 30 STANE
FR30 PRO B



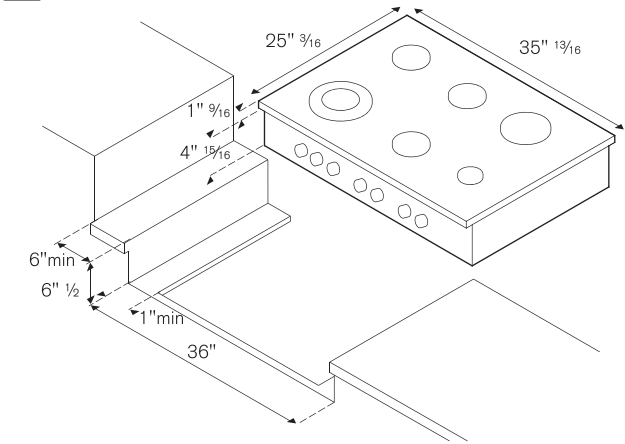
SO 24 PRO X
TR 30 PRO SO



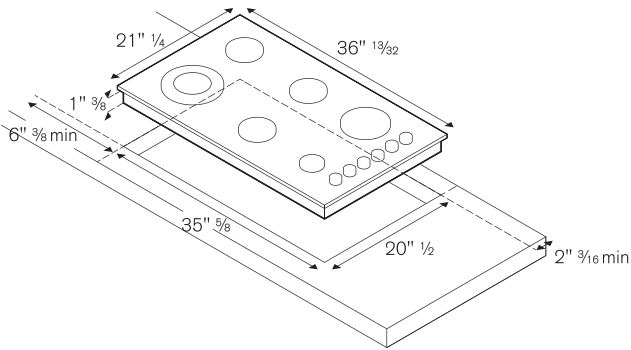
CB48 6G 00 X



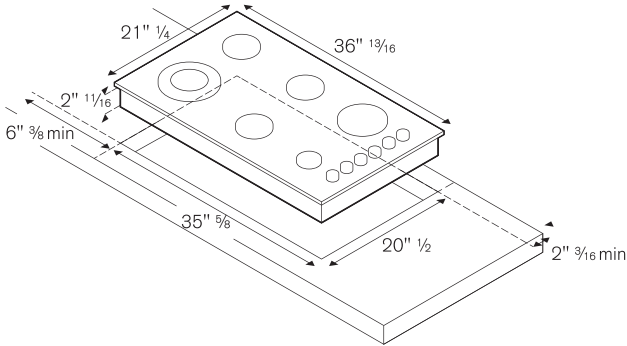
CB36 6 00 X
CB36 5 00 X



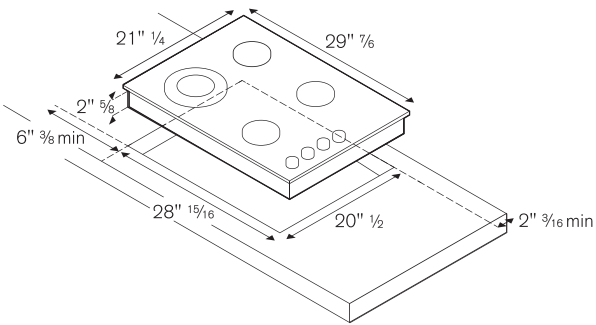
DB36 6 00 X



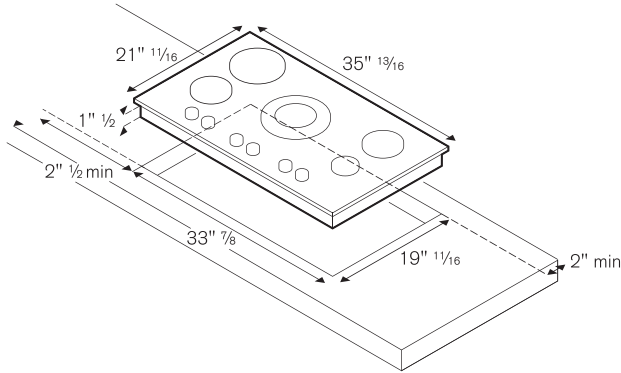
QB36 6 00 X
QB36 5 00 X
Q36 5 00 X



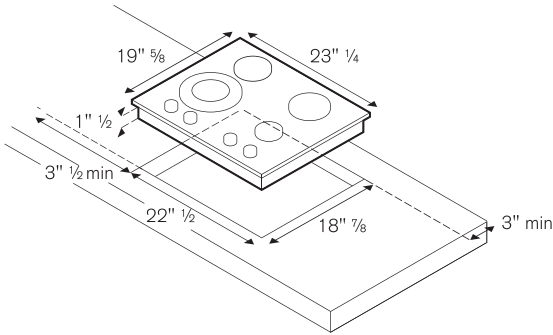
QB30 4 00 X
Q30 4 00 X



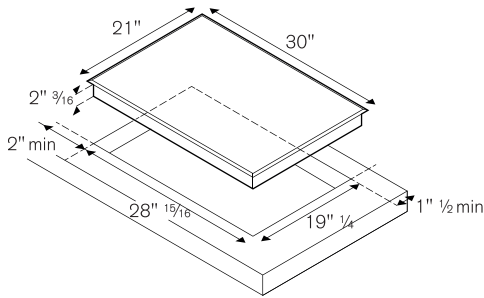
V36 5 00 X



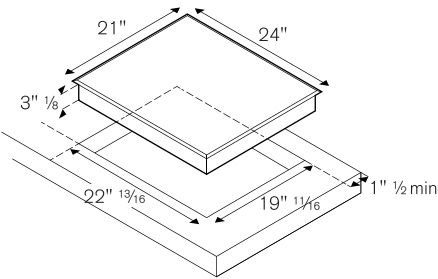
V24 4 00 X



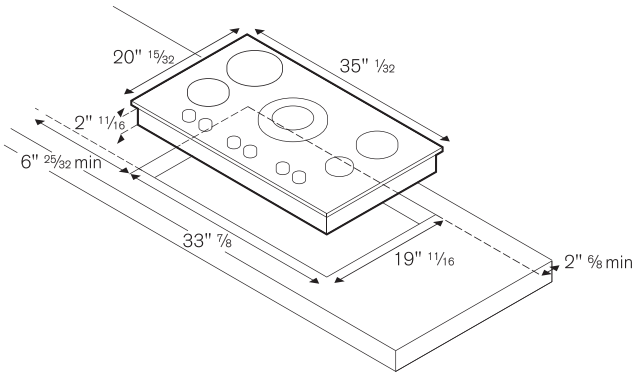
P30 4 CER NE



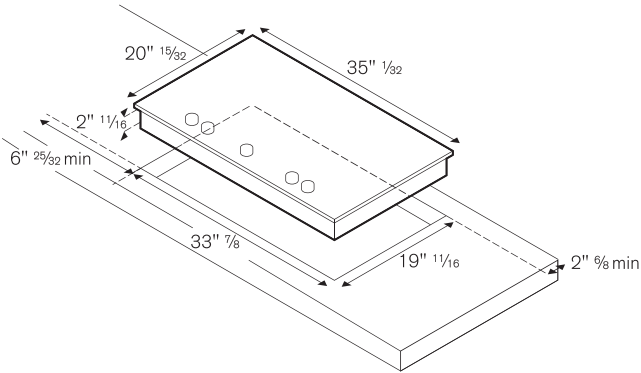
P24 4 CER NE



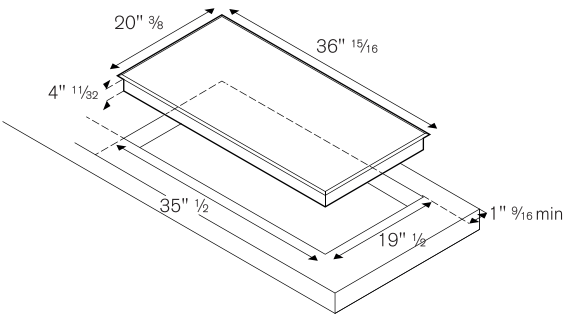
PM36 5 00 X
PM36 5 S0 X
PM36 3 0G X
PM36 3 IO X
PM36 1 IG X



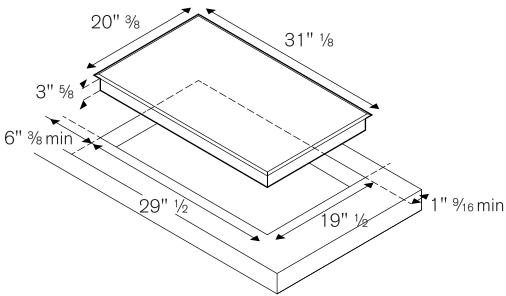
PM36 0 IG X



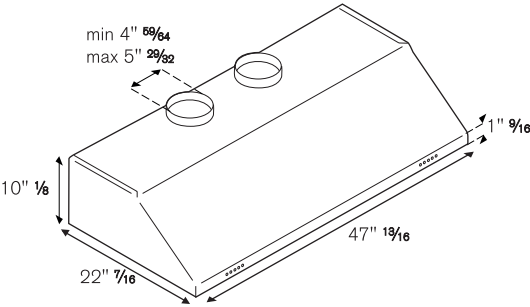
P36 5 I X



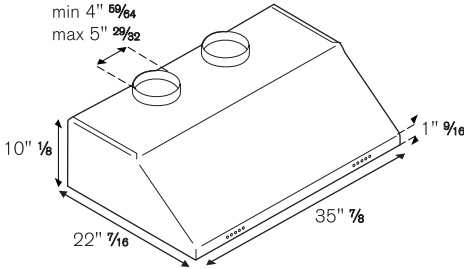
P30 4 I X



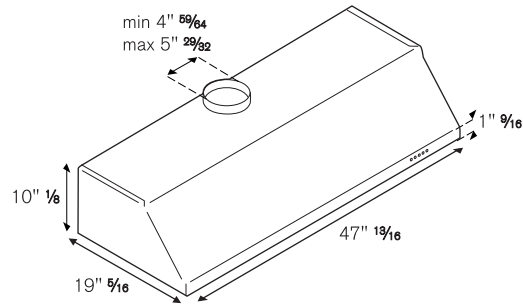
KU48 PRO 2X



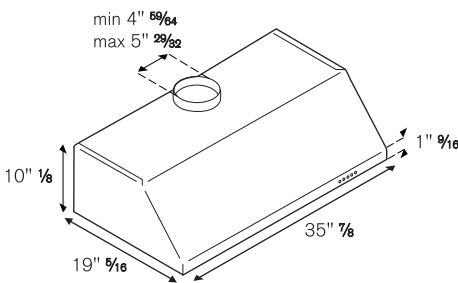
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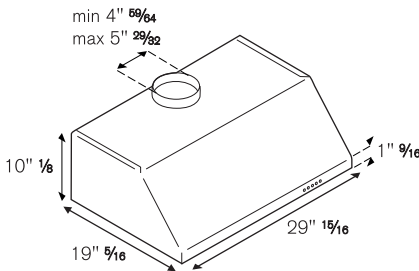
KU48 PRO 1X



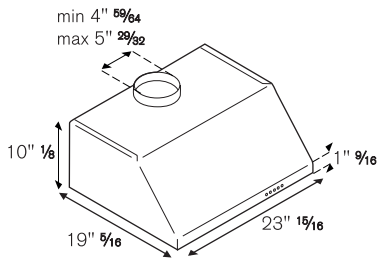
KU36 PRO 1X



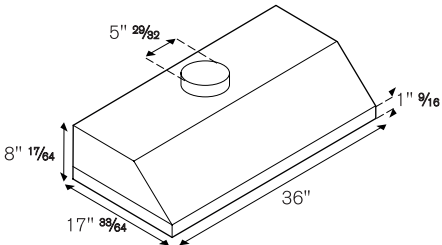
KU30 PRO 1X



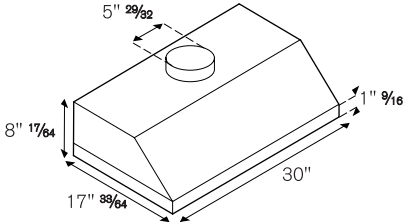
KU24 PRO 1X



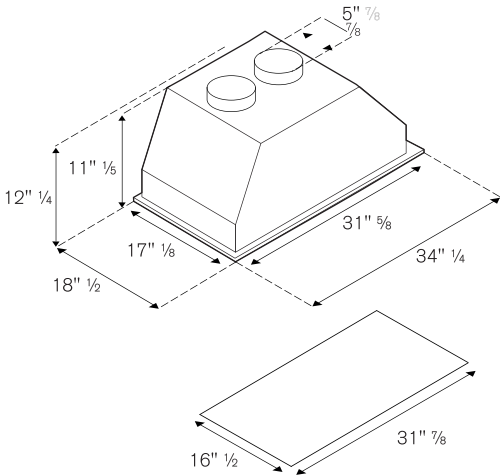
KU36 PRO 1 XV



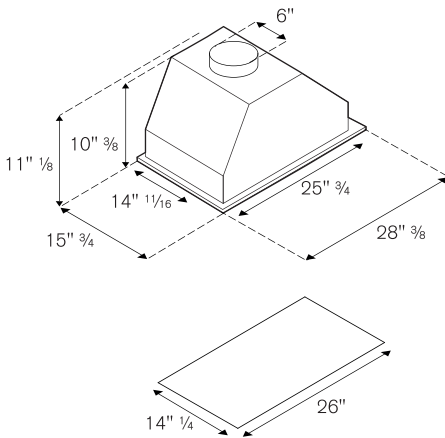
KU30 PRO 1 XV



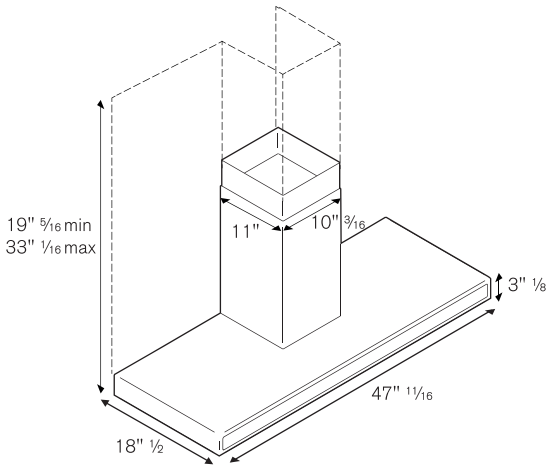
KIN36 PRO X



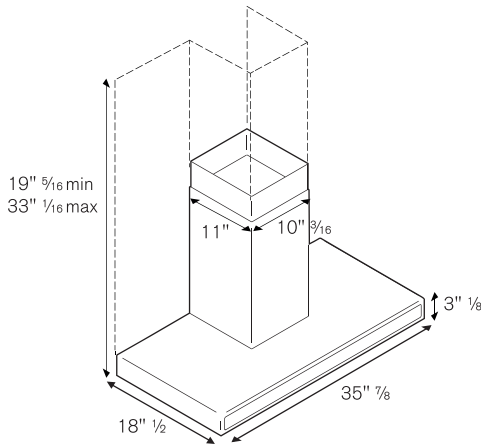
KIN30 PRO X



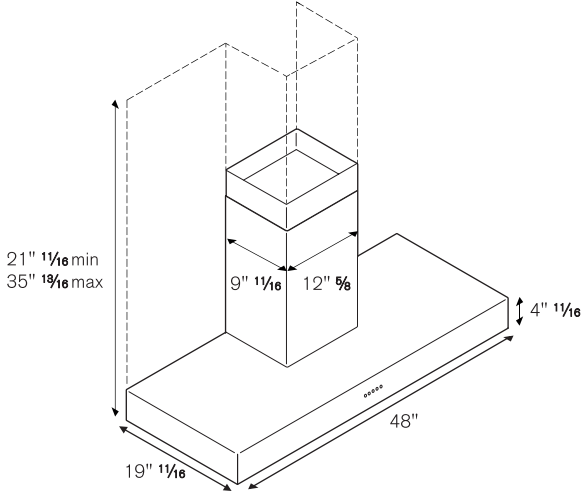
KG48 CON X



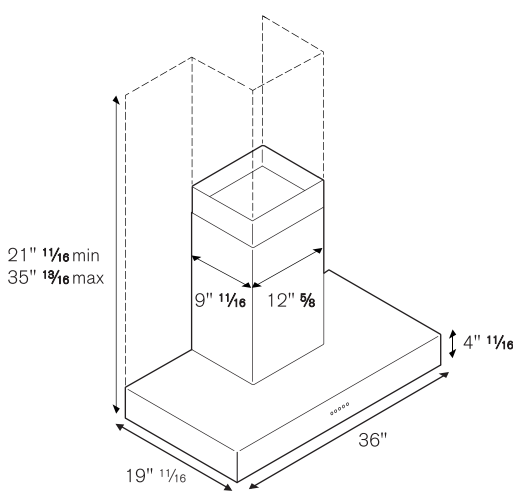
KG36 CON X



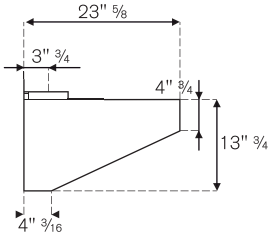
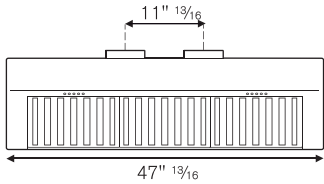
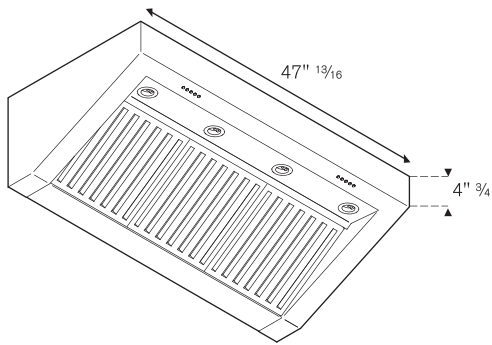
K48 CON X



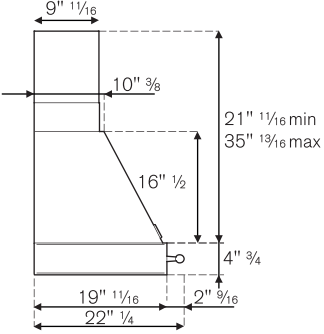
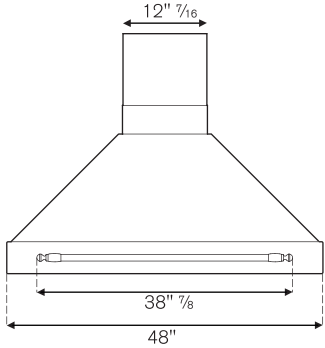
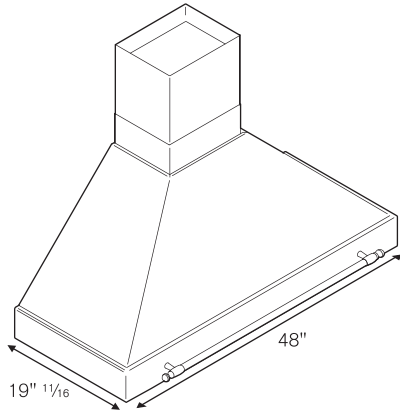
K36 CON X



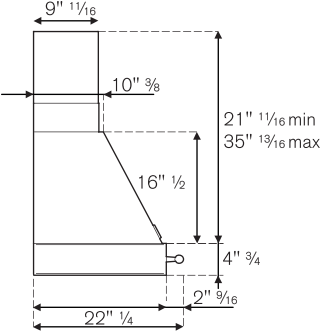
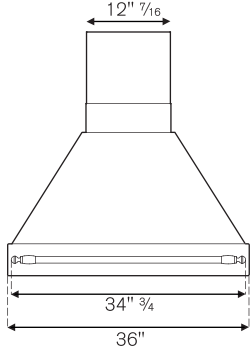
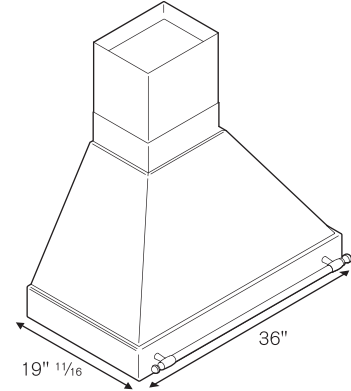
K48 HD 2X



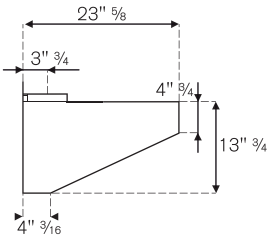
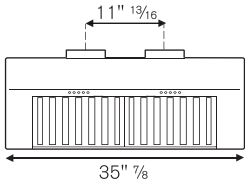
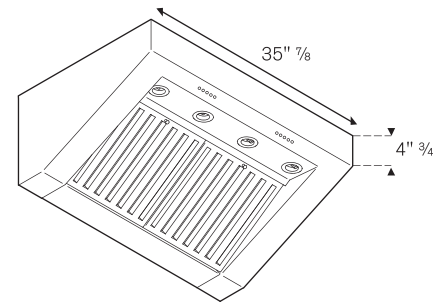
K48 HER X + KC48 HER NE



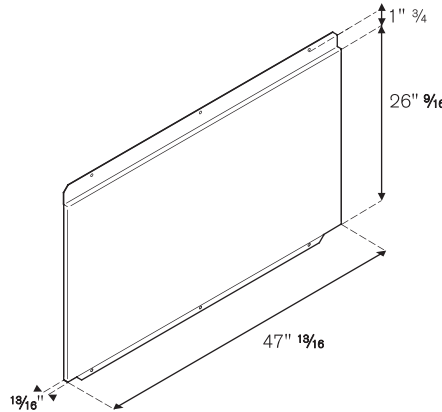
K36 HER X + KC36 HER NE



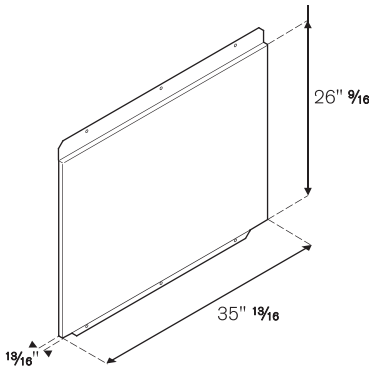
K36 HD 2X



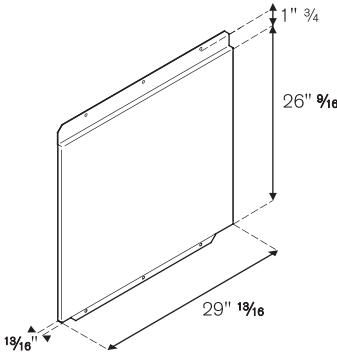
SP48 STA X



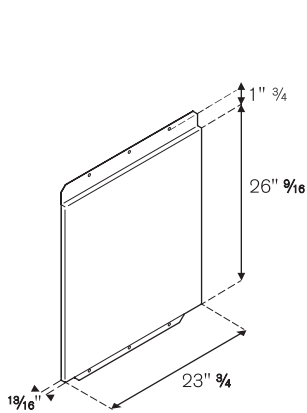
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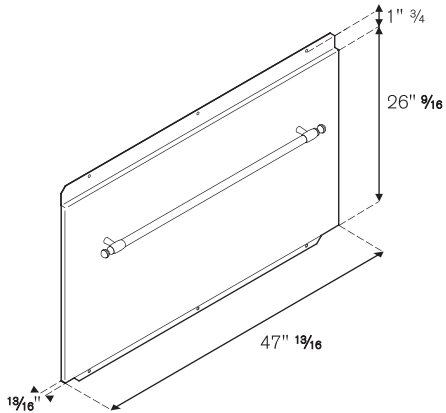
SP30 STA X



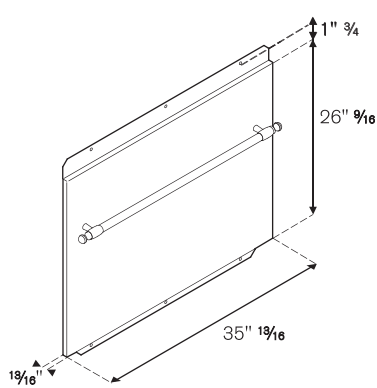
SP24 STA X



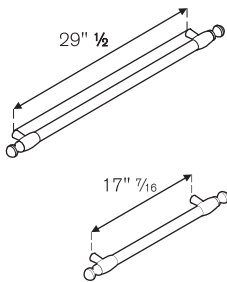
BS48 HER X



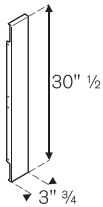
BS36 HER X



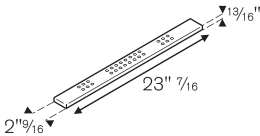
HK36 HER X
HK24 HER X



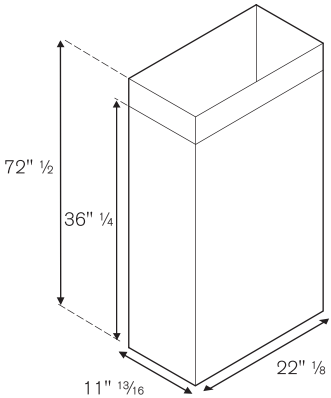
ST36 X
ST36 NE
ST36 BI
ST36 GI
ST36 AR
ST36 RO
ST36 VI
ST36 HER CR
ST36 HER NE
ST36 VI



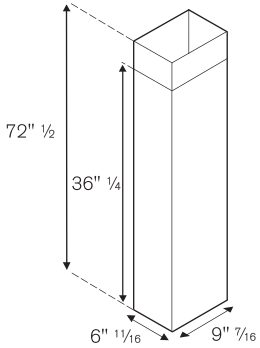
IRF 24 X



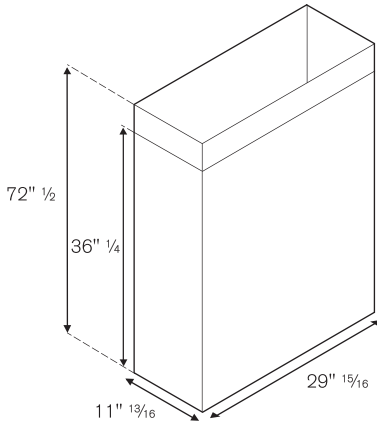
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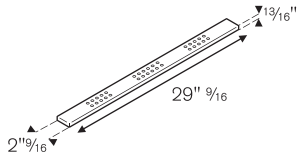
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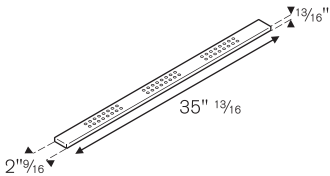
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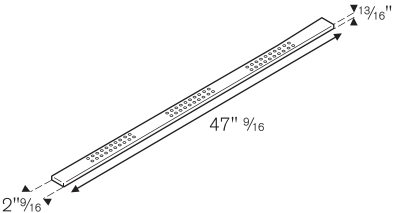
IRF 30 X



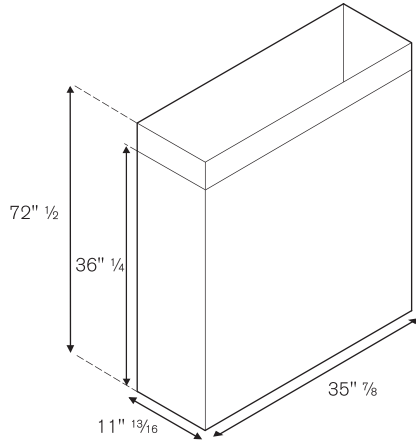
IRF 36 X



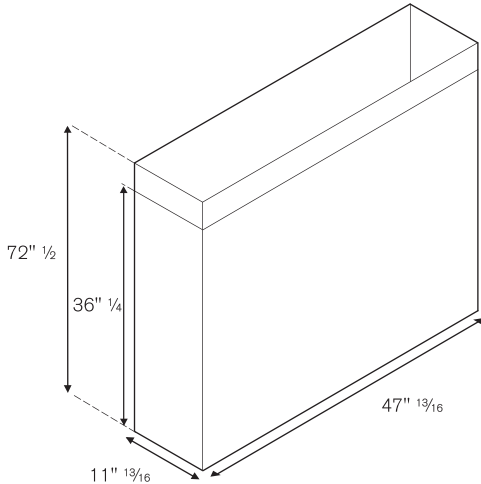
IRF 48 X



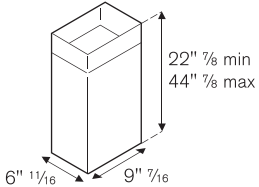
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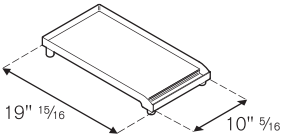
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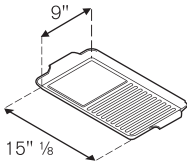
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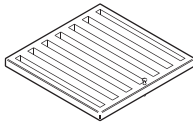
SG36 X



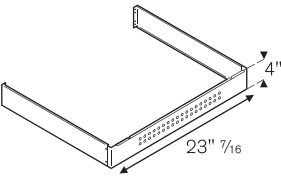
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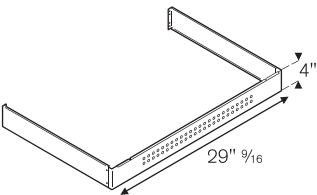
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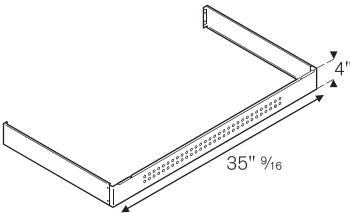
TKS 24 X



TKS 30 X

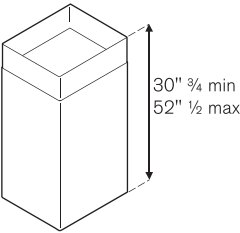
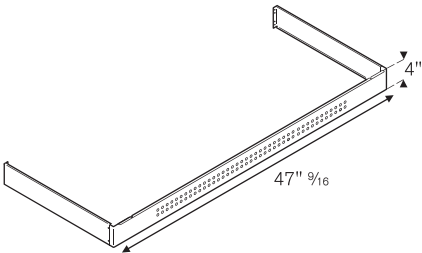


TKS 36 X



TKS 48 X

901256







TO COOK BEAUTIFULLY
BERTAZZONI.COM

RANGES
PROFESSIONAL
SERIES



PRO48 6G DFS X
48 6-BURNER + GRIDDLE,
ELECTRIC SELF-CLEAN DOUBLE OVEN

PRO48 6G GAS X
48 6-BURNER + GRIDDLE,
GAS DOUBLE OVEN

X NE BI GI AR RO VI X NE BI GI AR RO VI



PRO36 6 DFS X
36 6-BURNER,
ELECTRIC SELF-CLEAN OVEN



PRO36 6 GAS X
36 6-BURNER,
GAS OVEN



PRO36 5 GAS X
36 5-BURNER,
GAS OVEN

X NE BI GI AR RO VI X NE BI GI AR RO VI X



PRO30 4 DFS X
30 4-BURNER,
ELECTRIC SELF-CLEAN OVEN



PRO30 4 GAS X
30 4-BURNER,
GAS OVEN



PRO24 4 GAS X
24 4-BURNER,
GAS OVEN

X NE BI GI AR RO VI X NE BI GI AR RO VI X

RANGES
MASTER SERIES



MAS48 6G DFS XT
48 6-BURNER + GRIDDLE,
ELECTRIC DOUBLE OVEN

MAS48 6G GAS XT
48 6-BURNER + GRIDDLE,
GAS DOUBLE OVEN

X X



MAS36 5 DFS XT
36 5-BURNER,
ELECTRIC SELF-CLEAN OVEN



MAS36 5 DFM XE
36 5-BURNER,
ELECTRIC SELF-CLEAN OVEN



MAS36 5 GAS XT
36 5-BURNER ,
GAS OVEN



MAS36 5 GAS XE
36 5-BURNER,
GAS OVEN

X X X X



MAS30 4 DFS XT
30 4-BURNER,
ELECTRIC SELF-CLEAN OVEN



MAS30 4 DFM XE
30 4-BURNER,
ELECTRIC OVEN



MAS30 4 GAS XT
30 4-BURNER,
GAS OVEN



MAS30 4 GAS XE
30 4-BURNER,
GAS OVEN

X X X X

RANGES
HERITAGE SERIES



HER48 6G GAS NE
48 6-BURNER + GRIDDLE,
GAS DOUBLE OVEN



HER36 6 GAS NE
36 6-BURNER,
GAS OVEN



BUILT-IN OVENS
PROFESSIONAL SERIES



FD30 PRO XT
30 DOUBLE OVEN XT
ELECTRIC SELF-CLEAN

FD30 PRO XE
30 DOUBLE OVEN XE
ELECTRIC SELF-CLEAN

FD30 PRO XV
30 DOUBLE OVEN XV
ELECTRIC SELF-CLEAN



F30 PRO XT
30 SINGLE OVEN XT
ELECTRIC SELF-CLEAN

F30 PRO XE
30 SINGLE OVEN XE
ELECTRIC SELF-CLEAN

F30 PRO XV
30 SINGLE OVEN XV
ELECTRIC SELF-CLEAN

F24 PRO XV
24 SINGLE OVEN XV

COMBI-MICROWAVE
PROFESSIONAL SERIES



SO 24 PRO X
24/30 COMBI MICROWAVE OVEN
(30" WITH TRIM KIT)

BUILT-IN OVENS
DESIGN SERIES



FD30 CON XT
30 DOUBLE OVEN XT

FD30 CON XE
30 DOUBLE OVEN XE



F30 CON XT
30 SINGLE OVEN XT

F30 CON XE
30 SINGLE OVEN XE

MICROWAVES



30 OTR
30 OVER THE RANGE MICROWAVE
OVEN + HOOD



MO 30 STANE
30 MICROWAVE OVEN WITH BUILT-IN KIT

RANGETOPS AND
COOKTOPS
PROFESSIONAL
SERIES



CB48 6G 00 X
48 RANGETOP 6-BURNER
AND GRIDDLE



CB36 6 00 X
36 RANGETOP 6-BURNER



CB36 5 00 X
36 RANGETOP 5-BURNER



QB30 4 00 X
30 DROP-IN LOW PROFILE COOKTOP
4-BURNER



Q30 4 00 X
30 DROP-IN LOW PROFILE COOKTOP
4-BURNER



V36 5 00 X
36 COOKTOP 5-BURNER



V24 4 00 X
24 COOKTOP 4-BURNER



DB36 6 00 X
36 DROP-IN COOKTOP 6-BURNER



QB36 6 00 X
36 DROP-IN LOW PROFILE COOKTOP
6-BURNER



QB36 5 00 X
36 DROP-IN LOW PROFILE COOKTOP
5-BURNER



Q36 5 00 X
36 DROP-IN LOW PROFILE COOKTOP
5-BURNER



PM36 5 S0 X
36 SEGMENTED COOKTOP 5-BURNER



PM36 3 0G X
36 SEGMENTED COOKTOP 3-BURNER
AND GRIDDLE



PM36 3 I0 X
36 COOKTOP 3-BURNER AND
2 INDUCTION ZONES



PM36 1 IG X
36 COOKTOP 1-BURNER, 2 INDUCTION
ZONES AND GRIDDLE



PM36 0 IG X
36 COOKTOP 5 INDUCTION ZONES



PM36 5 00 X
36 SEGMENTED COOKTOP 5-BURNER



P30 4 CER NE
30 CERAMIC COOKTOP
4 HEATING ZONES



P24 4 CER NE
24 CERAMIC COOKTOP
4 HEATING ZONES

COOKTOPS
DESIGN SERIES



P36 5 I X
36 COOKTOP 5 INDUCTION ZONES



P30 4 I X
30 COOKTOP 4 INDUCTION ZONES

VENTILATION
PROFESSIONAL
SERIES



KU48 PRO 2X
48 UNDERMOUNT CANOPY HOOD,
2 MOTOR, 1200 CFM



KU36 PRO 2X
36 UNDERMOUNT CANOPY HOOD,
2 MOTOR, 1200 CFM



KU48 PRO 1X
48 UNDERMOUNT CANOPY HOOD,
1 MOTOR, 600 CFM



KU36 PRO 1X
36 UNDERMOUNT CANOPY HOOD,
1 MOTOR, 600 CFM



KU30 PRO 1X
30 UNDERMOUNT CANOPY HOOD,
1 MOTOR, 600 CFM



KU24 PRO 1X
24 UNDERMOUNT CANOPY HOOD,
1 MOTOR, 600 CFM



KU36 PRO 1 XV
36 UNDERMOUNT CANOPY HOOD,
1 MOTOR, 400 CFM



KU30 PRO 1 XV
30 UNDERMOUNT CANOPY HOOD,
2 MOTOR, 400 CFM



KIN36 PRO X
36 BAFFLE INSERT HOOD, 1000 CFM



KIN30 PRO X
30 BAFFLE INSERT HOOD, 600 CFM

VENTILATION
DESIGN SERIES



KG48 CONX
48 HOOD, 1 MOTOR, 600 CFM



KG36 CONX
36 HOOD, 1 MOTOR, 600 CFM



K48 CON X
WALLMOUNT HOOD, 1 MOTOR, 600 CFM

K36 CON X
WALLMOUNT HOOD, 1 MOTOR, 600 CFM

VENTILATION
MASTER SERIES



K48 HD 2X
48 HOODS, 2 MOTOR, 1200 CFM

K36 HD 2X
36 HOODS, 2 MOTOR, 1200 CFM

VENTILATION
HERITAGE SERIES



K48 HER X+KC48 HER NE
48 CANOPY AND BASE HOOD, 600 CFM
(CANOPY ALSO AVAILABLE IN VINO
AND CREMA)

K36 HER X + KC36 HER NE
36 CANOPY AND BASE HOOD, 600 CFM
(CANOPY ALSO AVAILABLE IN VINO
AND CREMA)

NE VI CR

NE VI CR

ACCESSORIES



901263
MEDIUM DUCT COVER FOR
HOOD, 2 MOTOR
W 22½" - H Install 9-12'

901262
NARROW DUCT COVER TALL
FOR HOOD, 1 MOTOR
W 9⅞" - H Install 9-12'

901266
30" FULL-WIDTH DUCT COVER
FOR HOOD, 1 MOTOR
W 30" - H Install 9-12'



901265
36" FULL-WIDTH DUCT COVER
FOR HOOD, 1 MOTOR
W 36" - H Install 9-12'

901261
48" FULL-WIDTH DUCT COVER
FOR HOOD, 1 MOTOR
W 48" - H Install 9-12'

901281
NARROW DUCT COVER SHORT
FOR HOOD, 1 MOTOR
W 9⅞" - H Install 8-10'

901256
DUCT EXTENSION KIT FOR ALL
CON HOOD MODELS
W min 30¾" - H max 52¾" Install 9-12'



901264
AIR BRACKET FOR HOOD 2 MOTOR

901247
AIR BRACKET Y-ADAPTER FOR
KIN 36 PRO INSERT HOOD

901253
KIT BAFFLE FILTERS FOR KU24-36-48

901252
KIT BAFFLE FILTERS FOR KU30



KC48 HER CR
48" HERITAGE CANOPY HOOD
Crema



KC48 HER NE
48" HERITAGE CANOPY HOOD
Nero



Kw HER VI
48" HERITAGE CANOPY HOOD
Vino



KC36 HER CR
36" HERITAGE CANOPY HOOD
Crema



KC36 HER NE
36" HERITAGE CANOPY HOOD
Nero



KC36 HER VI
36" HERITAGE CANOPY HOOD
Vino



SP48 STA X
48" BACKSPLASH
W 48" - H 26½"



SP36 STA X
36" BACKSPLASH
W 36" - H 26½"



SP30 STA X
30" BACKSPLASH
W 30" - H 26½"



SP24 STA X
24" BACKSPLASH
W 24" - H 26½"



BS48 HER X
48" BACKSPLASH
W 48" - H 26½"



BS36 HER X
36" BACKSPLASH
W 36" - H 26½"



ST36 X / ST36 NE / ST36 BI / ST36 GI /
ST36 AR / ST36 RO / ST36 VI
ST36 HER CR / ST36 HER NE / ST36 HER VI
36" SIDE TRIM
W 30½" - H ¾"

X

NE

BI

GI

AR

RO

VI

NE

VI

CR



HK36 HER X
HANDLE KIT 36" FOR HOME
REFRIGERATOR



HK24 HER X
HANDLE KIT 24" FOR HOME
REFRIGERATOR



IRF 24 X
ISLAND TRIM HEIGHT ¾" FOR
24" RANGE
W 24" - H ¾"

IRF 30 X
ISLAND TRIM HEIGHT ¾" FOR
30" RANGE
W 30" - H ¾"

IRF 36 X
ISLAND TRIM HEIGHT ¾" FOR
36" RANGE
W 36" - H ¾"

IRF 48 X
ISLAND TRIM HEIGHT ¾" FOR
48" RANGE
W 48" - H ¾"



TKS 24 X
TOEKICK FOR 24" RANGES,
ALL SERIES
W 24" - H Install 4"

TKS 30 X
TOEKICK FOR 30" RANGES,
ALL SERIES
W 30" - H Install 4"

TKS 36 X
TOEKICK FOR 36" RANGES,
ALL SERIES
W 36" - H Install 4"

TKS 48 X
TOEKICK FOR 48" RANGES,
ALL SERIES
W 48" - H Install 4"



TG30
TELESCOPIC GLIDE SHELF FOR
F30 SERIES OVENS

TGC
TELESCOPIC GLIDE SHELF GUIDES
FOR 30 AND 36 RANGE OVENS
ACCOMODATES STANDARD OVEN
SHELF

TGSCS36
TELESCOPIC GLIDE SHELF FOR
36 SELF-CLEAN RANGES

TGSCS30
TELESCOPIC GLIDE SHELF FOR
30 SELF-CLEAN RANGES



SG36 X
STAINLESS STEEL GRIDDLE
FOR RANGES ALL SERIES AND ALL
RANGETOPS AND DB, QB COOKTOPS

C I PAN
CAST IRON GRIDDLE PLATE
FOR ALL RANGES, RANGETOPS AND
COOKTOPS WITH GAS BURNERS

901272
PORCELAIN TRAY FOR RANGES AND
OVENS 30-INCH OR LARGER

901273
GLASS TRAY FOR RANGES AND
OVENS 30-INCH OR LARGER

